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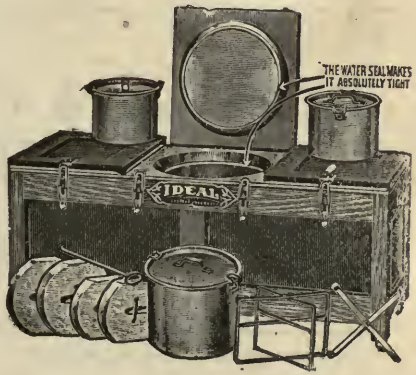

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THE TWENTIETH CENTURY

COOK BOOK

PUBLISHED BY

THE TWENTIETH CENTURY CLUB

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PRESS OF
A. NEWMAN
1914

Good-morrow, dear lady,
Wherever you are,
I come to greet you
From near and from far.

If you carefully study
The rules in this book,
You will surely make
A most famous cook.

To you each has given
The best in her store,
Cakes, puddings, and pies
You will find them galore.

And when preparing
Your food for the day,
Do not neglect this
Caution I pray:

Add a cupful of love,
And a spoonful of spice,
And lo! you have
A spread for a king in a trice.

R.

Is Your Family Well Nourished?

DO YOU KNOW FOOD VALUES?

A reasonable intelligence combined with a disposition to exercise the same degree of judgment and care in the nutrition of the body as is expended on other matters of no greater importance pertaining to the individual, to the household or to business interests, are all that is needed to bring about harmony between every-day dietary habits and the nutritive requirements of the body. There is no occasion, unless one finds pleasure and satisfaction in so doing, to resort to a limited dietary of nuts and fruits, to become an ardent disciple of vegerarianism, to adopt a cereal diet, to abjure meats entirely or to follow in an intensive fashion any particular dietary hobby.

FOOD CONTAINS THESE ELEMENTS:

1. Protein—makes blood and muscle, and renews the body framework.
2. Fats—store heat and energy.
3. Carbohydrates—create heat and energy.
4. Mineral matter—forms bone, assists digestion, cleanses the blood.

(All foods contain water, some as much as 50 per cent.—it aids excretion, distributes heat over the body and dissolves food.)

THE BODY REQUIRES DAILY:

1. Protein—160 to 300 units.
2. Fats—500 to 900 units—three times as much as protein.
3. Carbohydrates—1000 to 1800 units—twice as much as fats.
4. Mineral matter and vegetable fiber for "bulk" and as blood cleansers.

A well-balanced diet combines these elements in proper proportion.

Meals should not have too much of any one element.

WHAT THE ELEMENTS ARE:

1. Protein—lean meat, white of eggs, cheese, fish, gluten of grains, beans, lentils, nuts.
2. Fats—butter, vegetables and animal oils, nut fats.
3. Carbohydrates—sugars and starches in potatoes, rice, milk and other vegetables and fruits.
4. Mineral matter—salts and acids in fruits, vegetables and other foods.

PREFACE.

This book is compiled with no attempt at literary effort, and no form for writing the recipes has been observed.

The compiler preferred to publish each recipe as it was sent.

Not every member of The Twentieth Century Club of Berkeley has furnished a recipe, and not every one that has been received has been used, as there were duplicates, and our space is limited.

We urge subscribers to try the recipes in this book, some may be new, many are old favorites; all have been tried.

Most families enjoy new dishes, and even though the head of the house may make fun of a new dish, or of one that is not common on your table, he usually eats it (if it is good).

Too many homemakers get in a rut in cookery; if we employ servants it is easier; if we do our own cooking it becomes a habit.

The following, copied from a popular magazine, may influence you to try many of the recipes in this book:

"How many of us cut out, from papers and magazines, recipe after recipe, and file them away—faithfully! 'Some day I will try them,' are the words that go with them; but the thought must go, too, for the day never comes; the paper clippings turn yellow, and we have missed, perhaps, more than we know; to get out the same pan, to take down the same bottle of extract, to use the same number of eggs—is always easier. If we are in the habit of making chocolate frosting, chocolate it remains. In spite of the fact that there are over twenty-five good recipes for muffins, morning after morning we use but the one. While it is change, remember, that the body wants, it cannot always be, it need not always be, in the food itself. Appearance, form, flavor—here variety is always possible, and only a little thought, the cost."

Our advertisers have made the publication of this book possible. We urge the members of The Twentieth Century Club of Berkeley, and their friends to give them their patronage and thereby show their appreciation of the financial help of the advertiser.

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Soups.

In making soups purchase the shin of beef, and use cold water to draw out the flavoring and juices. The object is directly opposite from boiling. By using cold water and cooking the meat at a low temperature, we get the flavoring and stimulating parts of the meat, but we cannot make a meat soup nutritious unless we add other materials. Clear and hot, it is stimulating, but has no food-value.

A good rule to remember is to serve a clear soup at the beginning of a heavy dinner, and to precede the "scrap" or "pick up dinner" with a good cream soup.

MARROW BALLS.

One egg, beaten; season with salt and pepper; stir in enough cracker crumbs to make stiff batter; work in about three teaspoons of marrow fat; make into balls. Boil in soup fifteen minutes.—Mrs. F. C.

GERMAN NOODLES.

Beat up 1 egg; add pinch of salt, flour enough to make stiff dough; roll out in very thin sheet; dredge with flour to keep from sticking. In about 1 hour roll up tightly, and for soup noodles shave fine like vermicelli.

For noodles to be served as a separate dish, cut in about ½ inch wide strips, stir in boiling salt water to cover, boil about ten minutes; drain, serve on hot platter, cover with butter browned and some bread crumbs browned in butter.

TOMATO BISQUE.

Put into the soup-kettle ¼ cup flour and ¼ cup butter, a teaspoon salt, a little pepper and a pinch of sugar. Rub these to a cream and add 1 quart of tomatoes pressed through a colander. Stir this over the fire until it boils and let it boil up well for a minute. Then add 1 quart of cold milk and stir constantly until it boils again, when it is ready to serve.—Mrs. C. M. M.

LIMA BEAN PUREE.

Soak 1 cup dried lima beans over night. In morning pick beans out of water, cover with fresh water, cook slowly till

tender, keeping covered with water till tender; then let water cook away. Add salt; mash beans slightly in pot, add 1 tablespoon butter, little pepper and milk to make thickness desired.

VEGETABLE SOUP WITHOUT MEAT.

Scrape and slice three turnips and three carrots, peel three onions and fry all with a little butter until a light yellow; add a bunch of celery and three leeks cut in pieces; stir and fry all the ingredients for six minutes; when fried add one clove of garlic, two stalks of parsley, salt and pepper and a little grated nutmeg; cover with three quarts of water and simmer for three hours; strain and add vermicelli, Italian paste or rice.

PEAPOD SOUP.

Wash the peapods thoroughly, then take the strings from the sides, just as you would beans. Cover with cold water and a little salt. Boil for about half an hour for 1 pound of pods. Then strain and add 1 cup of milk and a little thickening of flour and cold water and boil for five minutes or until thick.

GREEN PEA SOUP.

Cook 1 quart green peas (fresh) in 1 quart water till tender or use left over peas and water in which they are cooked. Make white sauce of 2 tablespoons butter, 2 tablespoons flour, 1 teaspoon salt, ¼ teaspoon pepper, 1 quart milk. Rub peas through coarse strainer or mash them and add to white sauce.

CREAM OF CELERY.

Three cups tough ends of celery cut in small pieces and 3 cups water or enough water to cover celery; cook till tender. Make white sauce of 3 tablespoons butter, 3 tablespoons flour, 1 teaspoon salt, ¼ teaspoon white pepper, 3 cups milk. Add cooked celery and liquid (unstrained) to white sauce and serve.

CREAM OF ONION SOUP.

Put 1 quart of stock and 4 sliced onions in a sauce pan and bring slowly to boiling point. Simmer gently three-quarters of an hour. Then press through fine sieve, return to fire, rub together 1 tablespoon butter and 2 tablespoons flour. Add gradually a little of the hot soup. When smooth turn it into the kettle and stir until it reaches the boiling point, then add 1 gill of cream or milk, a seasoning of salt and pepper, turn into a tureen, add a tablespoon chopped parsley and serve.—Mrs. E. J. McK.

CREAM OF SPINACH SOUP.

This is the most palatable and sightly of the green soups. Wash 1 quart of spinach, throw it into a dry kettle, add ½ cup water, and shake and toss over the fire for five minutes; cover the kettle, and cook five minutes longer; drain, saving the water. Chop the spinach very fine, press it through a sieve, return it to the kettle with the water, add 1 tablespoon of grated onion, 1 quart of milk, 2 tablespoons flour rubbed with 2 tablespoons butter, ½ teaspoon celery-salt and a dash of pepper; stir constantly until the soup reaches the boiling point, strain again through a sieve, turn at once into the soup-tureen, and serve with puff balls.

PUFF BALLS.

Put 1 tablespoon butter and 4 tablespoons of water into a saucepan; when boiling stir in hastily 4 tablespoons dry flour. When you have a smooth dough stand it aside a moment to cool, then beat into it the white of 1 egg. Drop this batter from the tip of a teaspoon onto a greased paper in the bottom of a baking pan; the dough should not be larger than a good-sized pea. Bake in a quick oven until light and crisp, and they are ready for use.

CREAM OF CELERY SOUP.

To 1 cup of well cooked celery rubbed through colander, add 1 quart milk and when near boiling stir in 1 scant tablespoon flour into which 2 tablespoons of butter has been rubbed, and ¼ teaspoon salt. Cook well in double cooker. Just before serving allow ½ raw onion to remain in hot soup for 10 minutes. Remove onion and stir in 1 cup whipped cream and serve at once.—E. H.

CREAM CRAB SOUP.

Two quarts milk, 1 large crab picked fine, small onion and little parsley chopped; dash of cayenne pepper. Put all of these in the milk and let come to boiling point. Two tablespoons flour and good-sized piece of butter mixed with flour; soften with some of the milk and let all cook half an hour. Just before serving add 2 well beaten eggs.—M. D. B.

OXTAIL SOUP.

Slice a small onion and fry brown in a tablespoon butter or drippings. Put in the joints of oxtail and let them brown on all sides; then turn the contents of the frying-pan into the soup-kettle, add a sliced carrot, some celery, parsley, 2 pepper-

corns, or a little cayenne, and salt; cover with cold water and simmer slowly until the meat begins to fall from the bones. A cup of strained tomato may be added if liked.—Mrs. C. M. M.

CLAM BOUILLON.

One small can minced clams, 1 pint milk, 1 onion, 3 tablespoons butter, 1 tablespoon flour, salt and pepper to taste. Cut onion fine, and fry a light brown in the butter, then add 1 tablespoon flour. Add gradually, stirring constantly the warmed milk. When smooth and creamy add the clams and seasoning and let cook a few minutes. Place in double boiler until ready to serve.—H. W. M.

MOCK OYSTER SOUP.

Scrape 12 good-sized roots of oyster-plant or salsify, and throw them at once into cold water to prevent discoloration. Cut them into thin slices, cover with a pint of boiling water, add 1 ounce of salt codfish or mackerel, cover, and cook 1 hour. Remove the fish, add a quart of good milk, a level teaspoon salt, a dash of black pepper, and 2 tablespoons butter. Turn into the tureen, and serve with oyster crackers.

ADDITIONAL RECIPES

Fish.

TURBOT A LA CREME FOR TEN PEOPLE.

One pint milk, 4 tablespoons flour, 4 or 5 lbs. fish (cod or halibut), 2 onions, salt and pepper, 1 pint cream, 1 cup bread crumbs, 1 bunch parsley, a little nutmeg. Boil or bake the fish, take out bones, shred; 2 small onions and parsley in milk and cream, let it come to a boil. Take out onions, stir in flour, add nutmeg, salt and pepper. Butter a baking dish, put in layer of sauce, then fish. Finish with sauce and sprinkle over it bread crumbs. Bake half an hour.—R. D.

GOOD FISH RECIPE.

Get 2 salmon or halibut steaks ¾ inch thick. Slice and fry onion until clear; spread onion and chopped pimiento on one steak; lay other steak on it for about 2 hours. Take off upper steak, salt and pepper steak; lay oysters thickly over it; put salt and pepper and bits of butter on oysters; lay upper steak on. Bake this fish "sandwich" with four strips of salt pork under it and four on top of it. When fish is almost done, spread on it bread crumbs soaked in butter and brown quickly. Serve with cream sauce and chopped egg on platter garnished with lemon and radishes.—P. E. A.

KEDGEREE.

Two cups of cooked fish, one teaspoon salt, ½ cup butter, ¼ teaspoon pepper, 1 cup cooked rice, 1 speck of mace, 2 hard boiled eggs chopped fine. First melt butter and add flaked fish to it, then add the other ingredients and stir over the stove until hot. If too dry add a little milk or water and serve, but do not bake.

SALMON LOAF.

One can salmon (or 1 pint boiled salmon), break with fork, add 1 cup cracker crumbs, 2 tablespoons melted butter, 2 beaten eggs, salt, and red pepper. Boil in buttered mold 1 hour. Turn out and slice when cold. Garnish with hard boiled egg and serve with lemon.—C. C.

BROILED FISH—In Gas Stove.

Split the fish down the back, wash and dry it. Brush the flesh side with olive oil, and dust with salt and pepper. Put it

on the rack of your baking pan, flesh side up, and put it near the flame. Do not burn it. It will broil in about twenty minutes. Do not turn it.

FISH CHOWDER.

Cut up and remove the bones from 1½ pounds of halibut or cod. Lay the fish in the bottom of the soup-kettle and cover with 4 large potatoes cut into dice. Fry out 2 slices of salt pork cut fine, with a large sliced onion, pour over the fish and potatoes, cover with water and cook slowly for an hour. Add 1 pint of milk just before serving.—Mrs. C. M. M.

CLAM CHOWDER.

Cut off the tough part of 1 quart of clams and chop fine, leaving the soft part whole. Cut 2 slices of salt pork in small pieces and fry with a good sized onion, sliced. Cut 3 good-sized potatoes into dice and put them into 1 quart of boiling water. Add all the clams and the juice, the pork and onion; cover and cook slowly for an hour and a half. Just before serving add 1 cup milk in which a tablespoon of flour has been stirred. If too thick add more milk or water.—Mrs. C. M. M.

CLAM LOAF.

One can minced clams, 1 egg, 1 cup milk, 1 cup rolled cracker crumbs, 1 teaspoon baking powder, 1 tablespoon butter, salt and pepper. Bake 20 minutes. Serve immediately.—B. R. P.

BISQUE OF CRAB.

Meat of 1 crab, 1 tablespoon flour, ¼ cup butter, salt and pepper to taste; a few drops onion juice; a speck of grated nutmeg. Chop crab fine, season, add melted butter and one cup of stale bread crumbs. Pour over this 1 quart of hot milk, put in soup kettle, cook ten minutes, strain and heat again. Add more seasoning if needed.—E. W. C.

CRAB FRAKE.

One-half pint cream (1 cup), ½ tablespoon mustard, piece of butter size of an egg, 1 salt spoon of pepper, 1 salt spoon of salt. Mix all well, let come to a boil and stir in crab and 1 beaten egg. Put in a baking dish; sprinkle with cracker crumbs and place bits of butter on top and brown in oven.—Mrs. F. F. C.

SCALLOPED OYSTERS.

Put a layer of rolled crackers in bottom of pudding dish, a layer of oysters drained. Sprinkle each layer with pepper, salt and pinches of butter until the dish is full, then pour over a cup of milk or more according to size of dish. Bake three-quarters of an hour.—Mrs. S. P.

BOSTON CODFISH BALLS.

Soak a piece of salt codfish in cold water for several hours. Pour off the water, add fresh, and boil until tender. Remove the skin and bones and shred the fish until it is a mass of fibre, then mix with an equal quantity of mashed potato, a beaten egg, a little melted butter and just enough milk to make it easy to handle. Shape into little balls and fry in deep, hot fat until golden brown. Serve for breakfast with orange marmalade and hot, buttered toast.—Mrs. C. M. M.

CODFISH BALLS.

One cup sliced raw potatoes, ½ cup codfish flakes. Cook potatoes and codfish together until potatoes are soft. Pour off excess of water. Add 1 beaten egg, season with salt and paprika, and beat all together until very light. Make into small balls. Fry in deep fat. For frying in morning prepare balls the night before.—K. D. G.

SAUCE FOR FISH.

One tablespoon melted butter, 1 of finely cut parsley, 1 teaspoon lemon juice, salt. Put on fish, set in oven a minute of two.—L. K.

ADDITIONAL RECIPES

Fowl.

ROAST WILD DUCK.

Wash carefully and fill with sliced carrots and celery. While damp rub with salt. Arrange in roasting pan with small slices of bacon on top and dash of cayenne pepper. Roast in the closed pans in hot oven for 30 minutes and serve with baked apples.—E. W.

WILD DUCK.

If the weather is cold wild duck is better if kept several days. After dressing the duck in the usual way by plucking, singeing, drawing, and washing, place it in a dripping pan in a hot oven, letting it remain for 10 minutes without basting. Then baste frequently with butter and water. If preferred well done, let cook for 40 minutes. Place on a flat dish, season with salt and pepper, pour over it the gravy and serve with currant jelly. A whole onion peeled and cooked inside the duck gives it a delicious flavor.—S. D.

QUAIL.

Quail should be drawn as soon as killed. Then they may be hung in a cool place and will keep for three or four days. When ready to use them, remove the feathers by skinning; thoroughly wash in cold water, and keep them whole by splitting down the back. Salt and pepper them, roll them in flour and place in frying pan of hot lard or lard and butter. Brown them well on both sides and serve hot.—S. D.

CHICKEN, PANNED WHOLE.

Singe a spring chicken; remove the head and feet, split down the back, and remove the intestines. Wipe the chicken inside and out, cross the legs, fold back the wings, and break or flatten the breast-bone. Place the chicken in a pan, bone side down; dust lightly with pepper, baste all over with melted butter, add ½ cup of stock, and put in a very hot oven. After about 15 minutes, baste again with melted butter, dust with salt, and cook 30 minutes longer; if the oven is hot, ¾ of an hour will brown the chicken nicely. Dish, garnish with parsley, and serve with plain cream sauce made in the roasting-pan. —B. A.

YANKEE CHOP SUEY.

One chicken, 3 slices of bacon, 3 pork chops, 1 pint of string beans (or 1 can), 1 pint of corn from the cob (or 1 can), ½ cup of dried mushrooms (or 1 can). Boil chicken, pork and bacon till tender, remove the bones and cut in small pieces. Add the vegetables and boil slowly 1 hour. Season with 2 tablespoons Worcestershire sauce, salt, pepper and paprika to taste. Add a little flour if too thin. Chop suey should be about the consistency of chowder and served with boiled rice.—Mrs. E. B. G.

CURRIED CHICKEN OR VEAL.

Cook and season the same as chicken fricasse. Fry a pint or more of sliced onions light brown. Just before removing from the fire thicken the gravy with flour and 1 tablespoon of curry moistened with water. Then stir the meat and onions together and it is ready for the table. It should be eaten with boiled rice.—Mrs. H. N. B.

CHICKEN EN CASSEROLE.

Boil chicken until tender and cut off of bones. 1 slice ham cut in squares, 2 or 3 tomatoes according to size, a little minced onion and green pepper; use broth simmered into a sauce. Fry chicken brown in oil. Mix all with boiled rice and green peas. Bake ½ hour.

SKOOKUM CHICKEN.

One fat hen, cut in small pieces and boil until tender; pick meat off of bones. Butter a baking dish; put in layer of chicken, then layer of French mushrooms, then layer of bread crumbs with plenty of butter; salt and pepper. Do this until baking dish is filled. Over this pour chicken liquor and juice of mushrooms until it shows above chicken. Bake ½ hour. To one large chicken take one large can of mushrooms.—S. E. D.

PHILADELPHIA DRESSING FOR ROAST FOWL.

Grate as much stale bread as required and put into a frying-pan with a large lump of butter; about a tablespoon to a quart of crumbs. Add salt, pepper and sage if liked, and stir over the fire until the butter is thoroughly melted into the bread. Remove from the fire and stir in a well beaten egg. If too dry add a little hot water but do not make it soft. Boiled and chopped chestnuts, sausage or oysters may be added.

CHICKEN PUDDING.

Cut up chicken as for fricassee and stew in just enough water to keep from burning; season each piece with salt and

pepper and lay in a large pudding or baking dish; beat 2 eggs until light, add to 1 pint of milk; 1 quart of canned or grated corn; season with pepper and salt, pour over chicken; cover with a layer of fine bread crumbs; dot with butter and bake in quick oven.—A. L. B.

PRESSED CHICKEN.

Boil 2 fat chickens until very tender, remove all the bones, and place some of the liquor in a mold, filling it with the well seasoned chicken. Put in a cold place until firm; turn out; cut in slices.—D.

SPANISH CHICKEN.

Cut up chicken as for fricassee; boil till nearly done, then add 1 cup of well washed rice, ½ can tomatoes and Spanish pepper to taste.—A. L. B.

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Meats and Accompaniments.

With roast beef—tomato sauce, grated horseradish, cranberry sauce, pickles.

With roast pork—apple sauce, curried apples.

With roast veal—tomato sauce, mushroom sauce, onion sauce, cranberry sauce, horseradish, lemons.

With boiled mutton—currant jelly, caper sauce.

With roast lamb—mint sauce.

With roast turkey—cranberry sauce, currant sauce.

With venison or wild duck—cranberry sauce, currant jelly.

With roast goose—apple sauce, cranberry sauce, grape or currant jelly.

With boiled fish—white cream sauce, lemon sauce.

TO ROAST MEAT WELL.

Meat must be wiped off with wet cloth, then salted, peppered and dredged with flour; put into a hot oven, to sear the outside and protect the juices. After about 10 minutes baste frequently; when necessary to turn, do not put a fork in meat as that allows the juices to escape; a little hot water may be put in pan to baste with after meat has been in oven 10 or 15 minutes.

DRESSING FOR MEAT.

Use stale bread crumbs moistened with melted butter, highly seasoned with salt, pepper and sweet herbs. If you like, a little sausage meat may be used with less butter.—E. W. C.

ROAST BEEF WITH BATTER PUDDING.

Choose the best cut of the rump, preferably five pounds or more in weight. Have the butcher send a slice of suet ½ inch thick as the rump cut is deficient in fat. Put meat in pan, lay the slice of suet on top, and dredge with flour. Never use salt as it toughens the meat and dries up the juices. Roast in a hot oven 10 minutes for every pound, if liked rare. After the first half hour lower the oven heat. When the roast is done remove from pan and keep in the warming oven on a hot platter, while baking the pudding in the dripping pan.

Batter Pudding.

Two eggs, ½ cup milk, ½ cup flour, ½ level teaspoon salt, ½ level teaspoon baking powder. Beat eggs, add milk, and

flour sifted with dry ingredients. Beat thoroughly. Pour into the pan while hissing hot, and bake 20 minutes in the beef drippings.

EMPERORS ROAST.

Two pounds beef, 2 pounds veal, 1 pound of pork, all three chopped fine while raw; 1 cup grated bread crumbs, 1 grated onion, salt, pepper, nutmeg to season; 2 eggs and small piece of butter. Make in loaf, with the bits of butter put on top. Put in buttered pan and when brown baste with milk. This makes the gravy; bake about 1½ hours. Serve hot or cold.—H. W. W.

CROSS-RIB POT ROAST.

Rub the meat with onion; place in hot kettle and sear on all sides, turning in kettle for 15 minutes. Then add 1 cup of hot water; add 1 large carrot chopped, and two cloves. Salt should not be added until roast is nearly done. Cook on a very slow fire, adding a very little water occasionally. A 4 or 5 pound roast should take 4 hours.—K. D. G.

HARD TIMES STEAK—VERY GOOD—EXCELLENT.

Take a two or three pound piece of round steak cut two inches thick; pound into the two sides of it a scant cup of flour. Have iron kettle hot; fry to a nice brown on both sides as for a pot roast; salt and pepper to taste; add a pint of boiling water and simmer for two hours. When done the meat will be very tender and the gravy nicely thickened.—P. E. A.

SWISS STEAK.

Take a piece of round steak two inches or more in thickness, and pound into it as much flour as it will take, using the edge of a heavy plate. Put the meat in a skillet with a little lard or drippings and fry brown on both sides. Then cover with water, adding some finely chopped onion, carrot and celery,cover closely and cook two hours. Before it is quite done, season with salt and pepper.—Mrs. C. M. M.

HAMBURG STEAK A L'ITALIENNE.

Simmer ½ pound Hamburg steak with ½ can of tomatoes for 1 hour. Prepare some spaghetti or macaroni by boiling until tender in salted water. Add to the meat after it has cooked for an hour, ½ cup grated cheese, a small lump of butter, salt and pepper to suit, and let it simmer 20 minutes longer. Thicken with a little flour and water if necessary. Put the macaroni around the edge of a hot platter and serve the meat mixture in the center.—Mrs. C. M. M.

KAVILLOLANI (AN HAWAIIAN DISH)

One and one-half quarts waste beef, 1 quart cooked tomatoes, ½ pint boiled rice, 1 medium onion, 2 chili peppers. Chop onion and peppers together quite fine; season with salt to taste; put a layer in baking dish, then a layer of tomatoes, then put over the top all of the rice and pour what is left from the waste. Tobasco sauce will improve it when one likes it very hot. Bake 1 hour.—W. C. C.

BLANQUETTE OF BEEF.

Ten cents worth of round steak cut into small squares, brown in butter. Add 1 cup of claret and simmer for 10 minutes. Put 1 can or 6 large tomatoes in a saucepan, add 1 onion, a bit of parsley, a bit of celery, a few dried mushrooms, ½ teaspoon alspice, salt, and a dust of paprika. Cook up and add to the meat; cook slowly at least 2 hours. At last add cooked vermicelli. Just before serving scatter grated cheese over top.—A.

CANNELON OF BEEF.

Mix together 1½ pounds of ground beef with ½ cup of breadcrumbs soaked soft in a little milk and one beaten egg. Season with salt and pepper, shape into a loaf and bake in a hot oven. Baste with a little hot water and butter.—Mrs. C. M. M.

GALANTINE OF BEEF.

One pound Hamburg steak or round steak ground, ½ pound lean raw ham, chopped fine; ½ pound bread crumbs, 3 eggs, well beaten, and cold water equal to 1 egg; 1 teaspoon salt, ½ teaspoon white pepper. Mix all thoroughly, divide into two portions, shape sausage fashion, roll in a floured cloth and tie at each end and pin it in the middle. Place in boiling water and cook steadily for 2 hours. Take out of cloth when almost cold. Cut in slices and serve cold.—Mrs. F. F. C.

BEEFSTEAK PUDDING.

Line pudding bowl with a finely chopped suet crust. Then fill with steak cut in small pieces, 2 sheep's kidneys and mushrooms; season with pepper and salt and a little Worcestershire sauce and water to make gravy. Cover with paste. Well floured cloth and boil 5 hours.—E. M. F. F.

FLANK STEAK WITH ONIONS.

Place in a casserole a flank steak 1½ inches thick, cover with onions finely sliced and well seasoned with salt and pep-

per; cover onions with thin slices of salt pork and add 1 cup water; cover closely and bake in slow oven 3 to 4 hours.

BEEF OR VEAL SPANISH.

One knuckle of veal, 1 large onion, sliced; ¼ teaspoon chili powder and salt to taste. Cover with water and boil until meat falls from bones. Remove meat and bones and add to the stock, 1 can tomatoes, 3 green peppers, ½ package spaghetti, and one pinch of cayenne. Cook slowly until spaghetti is well done and thickened, then turn in the chopped meat. Serve. (Do not cut meat too fine.)—Mrs. I. P. D.

MEAT SOUFFLE.

One cup cream sauce seasoned with chopped parsley and onion juice. Stir 1 cup of chopped meat—chicken, fresh tongue, veal or lamb, into the sauce. When hot add the beaten yolks of 2 eggs; cook 1 minute and set away to cool. When cool, stir in the whites beaten stiff; bake in a buttered dish or ramekins about 20 minutes and serve immediately.—Mrs. H. N. B.

BREADED BREAST OF LAMB AND TOMATO SAUCE

Cut 35 cents' worth of breast of lamb into squares of about three inches. Place in granite boiling pot and cover with boiling water; add a level teaspoon of salt, a little pepper, a small sliced onion, a sliced carrot, a little celery and parsley; boil gently three hours; remove bones from the meat and set to cool; strain broth and allow to stand long enough to harden and remove grease. When dinner is being prepared, place a can of tomatoes in saucepan and add to it a cup of broth (with fat removed), ½ small onion fried to a golden brown in butter, a little salt and pepper. Let cook, strain and thicken with flour and water blended for a gravy; dip in pieces of meat in egg and cracker crumbs and fry in the fat that was removed from broth; salt and pepper meat while it is frying; place meat on hot platter and pour over it the tomato sauce.

LAMB CHOPS.

Place lamb chops—shoulder, loin, or French—in pan; on each chop lay slice of lemon with dash of paprika. Bake 20 minutes in hot oven.

MUTTON STEAKS.

One pound of cold mutton chopped fine, add to it 1 dozen raw oysters chopped fine, 1 teaspoon of the essence of anchovy, ½ teaspoon onion juice, ½ teaspoon salt, 2 tablespoons finely chopped beef's suet, ¼ teaspoon ground mace and a dash of

cayenne. Mix all together and form into small steaks. Fry quickly in butter and serve with tomato sauce poured around them. These are delicious.—Mrs. E. J. McK.

MUTTON STEW WITH BEANS OR POTATOES.

Brown mutton thoroughly; add a little onion; sprinkle 2 tablespoons flour or enough to thicken, brown; add pint of boiling water gradually; add kitchen bouquet (parsley, thyme and laurel) and cook 2 hours or more according to quantity of meat. If beans are to be used, add beans which have been partially cooked; otherwise add potatoes of uniform size about an hour before ready to serve stew.—P. E. A.

BLANQUETTE OF VEAL.

Put in frying-pan tablespoon butter and 2 pounds veal cut in two or three inch squares (cutlet off the leg) and cook slowly for ½ hour, turning often. Put 1½ tablespoons butter and 1 tablespoon flour in a stew pan. Make gravy with 3 cups of cold water, 1 onion, 1 carrot, 1 teaspoon salt, ¼ teaspoon pepper. Add veal and simmer another half hour. Then stir in yolks of 3 eggs (well beaten), and 4 tablespoons cream. Cook 1 minute more, remove from fire, and add 1 tablespoon lemon juice.—S. E. D.

BAKED HAM.

Select the best grade unskinned ham and have it boned. Cover with cold water and soak over night. Scrub with brush and cover with cold water. Add small onion, several stocks of celery, parsley, red pepper and whole cloves. After it begins to boil let simmer 15 minutes for every pound. A twelve pound ham should boil slowly three hours. Let cool in same liquor. On the third day remove skin, cover with paste made of dry bread crumbs, brown sugar and water the ham was boiled in. Stick top full of whole cloves and bake slowly 1 hour.—A. S. M.

PORK BALLS.

Grind fine ½ pound of lean pork and add a slice of bread soaked in milk, a beaten egg; season with salt, pepper and sage. Mix with a fork, shape into little balls and fry until brown.—Mrs. C. M. M.

HAM TOAST.

Boil a quarter of a pound of lean ham; chop it fine with the yolks of 3 eggs well beaten, half an ounce of butter, 2 tablespoons of cream and a little cayenne pepper. Stir it over the fire until it thickens and spread it on hot toast, with the crust cut off; garnish with parsley.

LIVER HASH.

When you have liver and bacon left over, run them through a meat chopper (or chop fine by hand), and serve as follows: Make a white sauce with a spoon of butter, a spoon of flour well cooked together and a cup and a half of milk added slowly, stirring all the time. Season with salt, pepper, and, if you have them, a little thyme, sage and bay leaf. Add the chopped liver and bacon, and serve on slices of toast. You will not believe until you have tried it, how good this dish is. It can be made from boiled liver, also, although the fried liver gives a little better flavor to the dish. A poached egg on top of each slice of toast and hash makes a nice addition. If you have a little liver and little veal left over, cut the veal in small pieces, grind the liver rather fine, add to the sauce as above, and serve with mashed potato.

BAKED SAUSAGE.

Arrange the rounds of sausage in a shallow baking-dish, pour around them a little stewed and seasoned tomato, and bake until brown.—A. L. B.

BROILED HONEYCOMB TRIPE.

Brush over both sides of the tripe with melted butter or bacon fat, then pat on a board on which sifted bread crumbs have been spread, first on one side then on the other; set into a hot well-oiled broiler and cook over a bed of coals or under a gas flame from 4 to 8 minutes. Under the gas flame turn but once.

SCALLOPED SAUSAGE.

Arrange ½ dozen slices of sausage in the bottom of a baking-dish, pile on top mashed potato which has been well seasoned with salt, pepper and butter, and into which a cup of hot milk has been beaten; dot with bits of butter, and bake half an hour in a hot oven.

BEEF TONGUE IN CASSEROLE.

Wash a fresh tongue quickly, cover with boiling water and cook gently over simmering burner about an hour and a half. Remove all skin and unsightly portions and place in casserole with a cupful of sliced carrots, also minced onion, celery and parsley. Add stock enough to cover the vegetables, season well and place in a moderate oven. Remove cover of casserole after an hour's cooking and allow half an hour longer to brown slightly. Make a brown, thickened sauce to serve with tongue, to which add two tablespoons each of vinegar and chopped pickle and kitchen bouquet to color and flavor.—B.

TONGUE—BOILED.

Put on to boil with boiling water, salt, white pepper, allspice, cloves, slice of lemon peel, onion, all kinds of vegetables, carrots, turnip and celery. Boil until tender enough to peel off skin; serve with sauce.

Sauce.

Brown about 4 tablespoons flour in butter; when browned add ½ cup finely chopped onions; add strained stock of tongue, then add 1 teaspoon sugar, some catsup, few drops of Worcestershire, a little lemon juice; boil a little while, then add tongue sliced.

ADDITIONAL RECIPES

Vegetables.

One of our famous cooks has said that if the American housekeeper would give for one year as much time to the study of vegetables as she gives to cake and candy, the average of American cooking would reach a much higher plane.

Time for cooking green vegetables:

Green peas—fresh, 15 minutes; green peas, old, 30 minutes. Be sure the water boils before pouring over the peas. Cook without cover and they will remain green.

String beans—45 minutes.

Lima beans—young, 30 minutes; older, 50 minutes.

Cabbage—whole head and hard, 2 hours; sliced, 30 minutes; chopped fine, 20 minutes.

Cauliflower—30 minutes.

Tomatoes—baked whole in slow oven, 30 minutes.

Onions—young, 45 minutes.

Celery—stewed, 30 minutes.

Spinach—20 minutes.

Sprouts—fresh, 30 minutes.

ARTICHOKES.

Clean artichokes and take out some of the center, then stand them in French dressing for ½ hour, then steam them for 1 hour. Fill with cream chicken, mushrooms or sweet breads. Serve hot.—R. D.

BAKED CABBAGE WITH HAM.

Freshly boiled cabbage with water pressed out, mixed with drawn butter, is placed in a baking pan. Sprinkle with grated cheese and ham, baked; serve with a slice of roast ham on top.

BAKED CABBAGE WITH CHEESE.

Take fresh boiled and pressed cabbage, season with salt, pepper and butter; arrange in layers in baking pan, each layer sprinkled with grated cheese, top layer with cheese and bread crumbs mixed; sprinkle with butter, bake and serve.

BAKED CABBAGE.

Take a firm white head of cabbage, cut in small pieces, and boil until tender. Drain off water, put in chopping bowl

and chop fine. To a large cup of rich milk add 1 egg beaten, 2 tablespoons melted butter, seasoning with salt and white pepper. Mix with cabbage, put in baking pan and bake 20 minutes, putting small pieces of butter over the top.—Mrs. E. J. McK.

STUFFED CABBAGE.

A whole cabbage is parboiled, the heart removed, its place filled with a stuffing of finely chopped cooked meat and sausage meat mixed together; the stuffing is covered with a slice of salt pork, then the cabbage tied, placed in a saucepan with white stock and a little sherry wine, the cover put on and simmered till done; serve with a good brown gravy poured around.

DELMONICO POTATOES.

Two cups cold boiled potatoes, ⅓ cup grated cheese, ¼ cup melted butter, ½ cup cracker crumbs, 1¼ cups white sauce, seasonings. Dice potatoes and place in layers in a baking dish. Cover each layer with grated cheese. Melt the butter, add the crumbs and when thoroughly mixed, add salt and red pepper. Make a milk sauce by melting 2 tablespoons butter in a saucepan, add a shaving of onion and 3 tablespoons flour. When mixed, add 1¼ cups milk, and salt and pepper to season. When thickened pour over the potatoes and cheese, dust with paprika or a very little red pepper, cover with the seasoned crumbs, and bake till brown in a hot oven.—B.

STUFFED POTATOES.

Six hot baked potatoes, 2 tablespoons butter, 3 tablespoons hot milk or more, salt and pepper to taste, white of 1 egg beaten stiff. Cut potatoes lengthwise through center and scoop out inside without breaking skin; mash; season; beat well; cut and fold in white of egg; refill skin and brown in oven 5 minutes.

POTATO FRITTERS.

Three tablespoons cream potatoes, 3 eggs, milk sufficient to make batter, flour to stiffen, 1 teaspoon baking powder, 1 tablespoon sugar. Drop from spoon in hot lard.—F. M. L.

SWEET POTATOES A LA MODE.

Put in a buttered baking dish, alternate layers of sliced sweet potatoes and apples, sprinkled with brown sugar. Put salt, pepper, and butter on the top, add a little water to keep from burning, and bake until tender.—Mrs. C. M. M.

PAN-BAKED SWEET POTATOES.

Cut cold boiled sweet potatoes into ½ inch slices, put them into a baking-pan with a thin layer of sugar between each layer of potatoes, and a dusting of salt and pepper. Add ½ cup water; cover the pan, and bake in a quick oven 20 minutes. Lift the lid, and bake ½ hour. These should be clear and rather transparent. Serve in the pan in which baked.

SWEET POTATO CROQUETTES.

Boil sweet potatoes, skin and mash. While hot season with salt, pepper, and butter. Form into balls the size of large walnuts. Dip and fry as other croquettes.—A. S. M.

STUFFED POTATO BALLS.

Take a large tablespoon of white potatoes ready for croquettes, flatten out and place a large teaspoon of well seasoned chopped meat (any kind) inside and fold over them. Roll and dip and fry like croquettes.—A. S. M.

CREAMED TOMATOES.

Season 6 raw peeled and sliced tomatoes; melt two heaping tablespoons butter; when melted put in the slices of tomatoes, cut thick; cook until tender, turning frequently. Stir in 1 cup of milk or cream, in which a tablespoon of flour has been mixed smooth. Cook until it thickens, stirring constantly. Serve at once with dainty rolls.

MINCED MEAT IN TOMATOES.

Select solid, large tomatoes, 1 for each person to be served. Cut off the stem end, remove the cores and seeds, stand them in a baking-pan, dust with salt and pepper, put a bit of butter the size of a pea in each tomato, and bake until they are tender, but not too soft. Mix any cold cooked meat, sufficient to fill the tomatoes, with salt, pepper, and a little crushed celery-seed; put in a saucepan with a little stock or water, and stir until hot. Take the tomatoes from the oven, fill them with this mixture, put a tablespoon of tomato sauce on the top of each, and serve. Make the tomato sauce before you heat the meat.—Z.

TOMATOES ON THE HALF SHELL.

Cut tomatoes in halves. Sprinkle with salt and pepper and broil. Serve on squares of toast with pieces of crisp breakfast bacon.

TOMATOES, CREOLE STYLE.

Cut into halves crosswise 6 large tomatoes, place them in

a buttered baking dish and sprinkle over them 2 green peppers finely chopped without seeds, 1 teaspoon onion chopped, 2 tablespoons butter in small bits and a liberal seasoning of salt and paprika. Bake until tender. Lift tomato halves carefully onto rounds of buttered toast, then add to the liquor left in baking pan 2 tablespoons butter and 2 tablespoons flour melted and browned well. Stir well and add 1 cup cream. Let boil up, strain over tomatoes and toast and serve.

STUFFED TOMATOES.

Cut off top or stem end of tomatoes. With handle of spoon scoop out seeds leaving partitions of tomato unbroken. Sprinkle inside of tomato with salt and turn up side to drain. Stuff with following mixture: 1 cup boiled rice and 1 cup minced lamb or mutton well seasoned. Bake 35 or 40 minutes. Serve plain or with cream sauce. Nice for a course at luncheon as it contains meat and two vegetables.—A. S. M.

CARROTS AU NATUREL.

Having cooked the carrots in salt and water, remove all water and give them a few strokes with the knife without chopping them up. Put them into a frying pan in which you have heated some butter; salt to taste and serve very hot. This method of preparing carrots is very much appreciated in Italy, where they add filets of anchovies to it.

STEWED CARROTS.

Wash the carrots, scrape off the skin and cut into bits. Lay in cold water for 1 hour, then place, still wet, in a double boiler and stew gently until thoroughly tender. Season with salt and pepper and turn into a deep dish. Cover with a white sauce.

STUFFED SUMMER SQUASH.

Select summer squashes of the same size. Cut off the hard stems and parboil. Cut out a round disk around the stem and scoop out some of the contents. Grate a dozen ears of corn, add a tablespoon of melted butter, a tablespoon of thick cream, two eggs well beaten, and salt to taste. Fill each squash and bake until brown.

STUFFED SUMMER SQUASH.

Hollow out center of squash. Fill with dressing made of bread crumbs, celery, boiled ham, onion, summer squash cut from centers. Season with butter, celery, salt, cayanne, etc.—A.

SQUASH PUFF.

Press dry cooked squash through sieve. To ½ pint add 2 tablespoons melted butter, ¼ cup milk, salt, pepper, 2 eggs (yolks). Mix thoroughly. Fold in 2 beaten egg whites. Turn into buttered mold. Set in pan of hot water. Bake till center is firm. Serve turned from mold accompanied by a rich cream sauce: 1 tablespoon flour, 1 tablespoon butter, 1 cup cream or rick milk. Season with salt, pepper, celery salt, mace.—A.

ESCALOPED ONIONS.

Boil onions as usual. When tender drain, and with a knife and fork chop them coarse. Add ½ cup, each, of bread crumbs and chopped English walnuts or pecans and a cup of rich milk. Season with salt and pepper. Sprinkle more buttered crumbs over the top and bake in a casserole 15 or 20 minutes or until the crumbs are browned.

ONION SOUFFLE.

One cup white sauce, ½ cup bread crumbs, ¼ teaspoon salt, ⅛ teaspoon pepper, 1 cup finely chopped cooked onions, 3 eggs, beat whites stiff. Mix other ingredients, add beaten whites, bake in buttered baking dish about 45 minutes in moderate oven. Serve immediately.

PEAS IN CASES.

Pair flat turnips, scoop out center and boil. Salt when about half done. Fill with hot peas seasoned with salt, pepper, and butter.—A. S. M.

LETTUCE AU JUS.

Boil two or three heads of lettuce in slightly salted water for 10 minutes. Drain, cut open with a knife, and sprinkle with salt and pepper. Add two or three sliced carrots, a little onion, parsley and a good lump of butter, cover with water and cook slowly until the carrots are tender. Beat the yolk of an egg with 3 tablespoons of milk or cream and add just before serving.—Mrs. C. M. M.

CORN FRITTERS.

Cut and scrape the kernels from fresh corn or use 1 cup of canned corn. Add 2 beaten eggs, ½ teaspoon of salt, a little pepper, 1 cup of flour sifted with a small teaspoon of baking powder and enough sweet milk to make a drop batter. Fry by spoonfuls in hot fat.—Mrs. C. M. M.

CORN PUDDING.

Grate corn from 5 ears, 3 eggs, white and yolks beaten sepa-

rately; 3 cups milk, salt and pepper to taste. Add the beaten whites the last minute. Bake in moderate oven until center is firm.—A.

CORN OYSTERS.

One egg well beaten, 1 cup of canned corn, 1 tablespoon of melted butter, ¼ cup of flour. Season highly with salt and pepper and drop by spoonfuls on pan of hot fat and brown on both sides.—Mrs. F. F. C.

SPANISH BEANS.

One quart of Italian beans. Soak over night with 1 teaspoon baking soda. Bring to boil in same water and then rinse thoroughly. Strain 1 can of tomatoes, a teaspoon ground mustard, 3 tablespoons brown sugar, minced onion (very fine) to taste, 1 large red sweet pepper or 1 can of pimentoes cut fine, salt and red pepper, 6 tablespoons of olive oil. Add sufficient water to cover beans and cook in either a strausky or fireless cooker.—A. S. M.

SPANISH BEANS.

Two cups small pink beans, ten cents salt pork. Soak beans over night, pour off water and barely cover with fresh water; add salt pork cut in small pieces, boil until the pork is tender. Chop one small onion, add one clove garlic, brown in 1 tablespoon olive oil. Add 1 teaspoon of Gebhardt's chili powder, 1 tablespoon Worcestershire and add to the beans, then add 1 can tomatoes.

N. B.—Do not substitute any other chili powder and in adding water to beans the top of beans must be above water, or they will not absorb all of the tomatoes. Cook over very slow fire for four hours. Add salt if needed.—Mrs. P. S. D.

SCALLOPED RICE.

Steam 1 cupful rice, allowing 1 tablespoon salt. Cover bottom of baking dish with rice sprinkled over with mild grated cheese and few grains of pepper. Repeat until rice is used. Fill dish half full of milk; cover with buttered cracker crumbs and bake until cheese is melted and crumbs are brown.

ESCALLOPED RICE AND TOMATOES.

A delicious, satisfying, "no-meat" dish is composed of rice, tomatoes, cheese and bread crumbs, with a little butter and plenty of seasoning.

First, boil the rice until well done, then strain it through a colander. While the rice is cooking, bring to a boil about 2 cups of tomatoes, either fresh or canned. Cover the bottom of

a buttered baking dish with a fairly generous layer of rice, sprinkle pepper and salt and dots of butter and then add a small part of the tomato. Continue this until the dish is full. The top layer should be of rice. Sprinkle this thickly with grated cheese, and last of all, a thin scattering of bread crumbs, with pepper, salt, bits of butter and a dash of paprika. Bake about ½ hour in a moderate oven.

An excellent way of using up the left-overs of this dish is to fill green peppers with the mixture and bake.—Z. A.

SPANISH RICE.

Fry a sliced onion in drippings and put with this 2 green peppers, seeded and diced. Cook 5 minutes and add a full cup of tomatoes (stewed), 1 tablespoon sugar. In bottom of baking dish put a layer of boiled rice, then one of tomato mixture, and so on until dish is filled. Moisten all with a cup of broth. If you haven't this use tomato juice. Sprinkle very few bread crumbs on top with little butter and bake.—L. K.

RICE SPANISH.

One-half cup of drippings, ½ sliced onion. Fry onion and 1 chopped dried pepper in drippings, then add 1 quart of tomatoes, ½ cup of rice, and ½ pint of cold water. Put in oven and bake until solid.—Mrs. J. M. F.

SPAGHETTI ITALIENNE.

Take 1½ pounds of lean beef cut in small pieces, brown in kettle with either butter or olive oil. When brown add 1½ cups strained tomatoes, 1 onion cut small, clove of garlic, bay leaf, piece of cheese size of walnut, 1 can mushrooms, ½ teaspoon cayenne pepper, thyme and marjoram to suit taste; salt. Cook 3 hours slowly. Cook 1 pound of spaghetti in slightly salted water till tender, place on platter, pour the above over it, cover with grated cheese. Set in oven till cheese melts and serve.—M. D. B.

EGG VERMICELLI.

Two and a half tablespoons butter, 2½ tablespoons flour, 1½ cups milk, ¼ teaspoon salt, speck pepper, 4 to 6 slices toast, 3 hard boiled eggs. Make a white sauce of the first 5 ingredients. Chop the whites of the eggs; add to white sauce and pour over toasted bread. Press yolks of eggs through a strainer and sprinkle over top.—H. S.

ITALIENNE.

One pound round steak, cut in halves; ½ cup butter. Brown meat thoroughly in butter; add 1 bay leaf, 1 large onion, 1 clove

garlic, 1½ cups strained tomatoes, speck marjoram and thyme, saltspoon cayenne pepper, cheese size of walnut, 1 can mushrooms. Cook slowly 3 or 4 hours. Cook spaghetti 1 hour; put on a platter; pour over it the meat and sprinkle over all ½ teacup grated cheese. Set in oven a few minutes.—H. S.

MACARONI FLORENTINE.

Have the water boiling and add a teaspoon of salt. Do not break the macaroni but immerse the ends in boiling water and as it softens, coil it down into the kettle. Let it boil steadily for half an hour or more. When tender, drain off the water and add a cup of gravy or broth. Let the macaroni simmer slowly in this until it has absorbed all the liquid, then add ¼ cup of grated cheese and a small lump of butter, shake the pan over the fire until all is melted and well mixed with the macaroni, turn out on a hot dish and serve.—Mrs. C. M. M.

MACARONI OR SPAGHETTI FOR A FAMILY OF 6.

Take ½ pound package, break it into short lengths. Pour over 1½ pints boiling water, 1 level tablespoon salt, boil until tender. Take ½ head cauliflower, break it up, let it lie in cold water 1 hour. Chop fine 1 cup fresh carrots. Put 1 tablespoon butter in the dish, melt, then turn the macaroni, carrots and cauliflower into the dish, mix, season with salt and pepper. Add more butter, pour over 2 cups boiling water, cover, leave in moderate oven ½ hour. Remove cover, increase heat for 15 minutes. Pour over 1 cup cream or milk, leave in oven 5 or 10 minutes.—R. D.

TOMATO SAUCE FOR MEAT AND SPAGHETTI.

One quart tomatoes, 2 onions, 2 cloves garlic, 2 green peppers, few seeds; 2 bay leaves. Boil about 1 hour, strain and pour over spaghetti which has been boiled in salted water. Cook odds and ends of meat in gravy until tender; mix all together, adding a large tablespoon of olive oil and 1 teaspoon of Worcestershire sauce. Grate some cheese on top if desired. Put in the oven 10 or 15 minutes and serve.—R. O. D.

NUT LOAF.

Extra Fine for Sandwiches.

One cup sugar, 1 cup sweet milk, 1 cup chopped walnuts, 1 egg, 4 scant cups flour, two teaspoons baking powder, ½ teaspoon butter. Mix, put into greased pan, let stand 20 minutes, bake in a slow oven from ¾ hour to 1 hour. When cold, slice thin and place Swiss cheese between slices. Serve either with butter sauce or mustard sauce.

BUTTER SAUCE.

One tablespoon melted butter, little black pepper and little salt. Pour over tips.

MUSTARD SAUCE.

A few drops of onion juice, ½ teaspoon dry mustard, salt, black pepper, 1 tablespoon of vinegar, ½ tablespoon olive oil.

HORSERADISH SAUCE.

One-quarter cup grated horseradish, ½ cup whipped cream, 2 teaspoons vinegar, 1 teaspoon sugar, 1 teaspoon salt, ¼ teaspoon mustard. Beat thoroughly and chill. Very fine for roast beef.

ADDITIONAL RECIPES

Salads

When a head of lettuce has the leaves so tightly curled that it seems impossible to detach them without tearing, fill a large pan with cold water and immerse the lettuce, quickly shaking it about, and it will unfold. After washing wrap the leaves in a moist napkin and lay on the ice for at least half an hour, when the lettuce will become quite crisp, even if it has been rather wilted.

FRENCH DRESSING.

Saltspoon of salt, ½ saltspoon of pepper, ¼ teaspoon of onion juice, tablespoon of vinegar, 3 tablespoons of olive oil. Mix in order given, adding oil slowly. The onion may be omitted and lemon juice may be used instead of vinegar.

GERMAN CHEESE DRESSING.

Rub 2 tablespoons of soft American cheese with 6 tablespoons of thick sour cream, add two tablespoons vinegar, a teaspoon of onion juice, a saltspoon of salt, a dust of pepper, and a teaspoon of Worcestershire sauce. Mix and use on cold sauerkraut or finely shaved cabbage. Use the sauerkraut raw, well washed, and soaked in cold water for several hours.

QUICK MAYONNAISE DRESSING.

One tablespoon dry mustard, 1 teaspoon salt, ½ gill of lard, ½ teaspoon vinegar, ½ pint sweet oil, 1 raw egg. Mix the mustard, salt and pepper with 1½ teaspoons vinegar in bowl; add the egg and beat well. Steady the bowl and pour the oil in a thin continuous stream while a brisk beating is kept up with the right hand. When thick add the vinegar slowly.—Mrs. H. N. B.

SALAD DRESSING.

One quart olive oil, ½ cup vinegar, 1½ tablespoons salt, 1 tablespoon sugar, 1½ tablespoons mustard, 3 eggs. Wet mustard. Take 1½ tablespoons of the mixed mustard in a large bowl and pour in the oil very slowly, beating until it will not take more without separating. Break in 1 whole egg. Add oil gradually and the other 2 eggs. Beat until very stiff, then add the vinegar and seasoning. Pour into 2 pint Mason jars and seal. This will keep indefinitely.—B. R. P.

SALAD DRESSING.

(This will keep for several days and will not separate.)

Yolks of 2 eggs, ½ teaspoon mustard, 1 cup olive oil, juice of 1 lemon mixed with 1 tablespoon vinegar. Beat the 2 yolks and add the mustard. Beat in the olive oil 1 teaspoon at a time until it begins to thicken. Then begin alternately with the lemon juice and the oil, a teaspoon at a time, until all is used. Add the beaten whites of the 2 eggs, 1 tablespoon flour, 2 small cups water. Cook slowly, stirring until it thickens. Do not boil. When cool add ½ teaspoon salt and little cayenne pepper.

COOKED SALAD DRESSING.

One tablespoon butter melted in bowl, 1 teaspoon each mustard, sugar, salt, little cayenne, ½ cup each vinegar and hot water; yolks 3 eggs. Beat yolks well and mix smoothly with mustard. Heat butter and gradually add to mixture, then add vinegar and water. Add teaspoon flour and water, mix and cook until it thickens.—Mrs. M. C. C.

DRESSING FOR ANY FRUIT SALAD.

Half cup sugar, 1 rounding teaspoon flour, 1 well beaten egg, juice 1 lemon, ¼ cup cold water, small piece butter, pinch of salt. Cook in double boiler till creamy. When cold stir in ½ cup cream. (Mix the dry ingredients first.)

GERMAN SALAD DRESSING FOR LETTUCE.

One cup thick cream, 2 tablespoons lemon juice, ½ teaspoon salt, pepper. Beat cream quite stiff, add seasoning, then lemon juice very slowly, beating all the time. Chill before using.

SOUR CREAM SALAD DRESSING.

Beat the yolks of 2 eggs until light, stir in gradually ½ cup of thick, sour cream, add ½ teaspoon salt, a dash of pepper, 2 tablespoons tarragon vinegar, and the well-beaten whites of the eggs.

LORENZE DRESSING FOR TOMATOES.

Two-thirds Mayonnaise, ⅓ whipped cream, sweetened; a little Heinze chili sauce, and a few chopped chives.

MAYONNAISE.

One egg, yolk beaten slightly, then add (little at a time) 1 cup olive oil; teaspoon salt, ½ teaspoon sugar, juice of 1 lemon. Add the well beaten white, and a little paprika.—W. S.

TO MAKE GOOD MUSTARD.

One-third cup mustard (Coleman's), ½ teaspoon granulated sugar and a taste of salt. Mix with boiling water until a paste. Fine.—Mrs. J. M. F.

OYSTER COCKTAILS IN PEPPER.

Cut the stem end of green and red sweet peppers, remove the seeds, and stand the peppers in a dish of cracked ice. Put in 4 tablespoons of tomato catsup, 2 of lemon juice, and dash of tabasco. Put in each fine nice, small, fat oysters, and serve.

PRUNE SALAD.

Prepare large prunes as for ordinary use. Remove the pits and fill the prunes with a fine Waldorf salad, (apples, nuts, celery and mayonnaise dressing). Arrange the stuffed prunes on crisp lettuce leaves and add touches of mayonnaise.—E. H. W.

PEAR SALAD.

Pare and slice a pear. Remove stem and part of center. Fill space with mixed chopped apple and celery and mayonnaise. Garnish with chopped walnuts and maraschino cherries. —H. W. M.

FRUIT AND NUT SALAD.

Orange, apple, and banana sliced and mayonnaise dressing, over which sprinkle chopped nuts or grape nuts, or both.

RIPE OLIVES AND COTTAGE CHEESE SALAD.

Slice the olives. One-third olives and two-thirds cheese. Mayonnaise dressing. Sprinkle with grape nuts.

PINEAPPLE SALAD.

Arrange a slice of canned pineapple on lettuce leaves for each person. Stuff a bell pepper with cottage cheese seasoned with salt and cayenne. Slice pepper and garnish pineapple with peppers and halves English walnut meats and serve with mayonnaise dressing. Pears either fresh or canned are delicious prepared in the same way.—Mrs. E. J. McK.

ONE, TWO, SALAD.

Free 1 grape fruit and 2 oranges from seed and membrane; cut into sections. Skin and seed 1 cup of Malaga grapes. Mix the fruit and add ½ cup pecans, chopped fine. Arrange on bed of lettuce, and serve with French dressing.

TOMATO JELLY SALAD.

Soak ½ box gelatin in cold water; place 1 quart can tomatoes in sauce-pan, add 1 dry pepper (whole), 1 onion sliced, tablespoon chopped parsley, tablespoon chopped celery; salt to taste. Cook until onion is tender; push through strainer; bring to a boil and turn over gelatin; beat well; turn in to small molds and cool. Serve on lettuce leaves and mayonnaise. Make sandwiches of rye bread and Swiss cheese; put in oven and toast; serve immediately.

ALMOND SALAD.

½ pound blanched almonds, ½ pound seeded raisins, 1 cup celery cut fine. Serve with mayonnaise on lettuce leaves or in apple cups, the center of which may be added to salad.—H. S.

NUT SALAD.

1 pound malaga grapes, 1 pound English walnuts, 1 sour apple, 2 bananas. Cut the grapes in halves and remove the seeds. Break the nuts, do not chop them.

DRESSING.

1 tablespoon flour, ¾ cup vinegar, 1 tablespoon butter, 2 tablespoons sugar, 3 eggs beaten separately. When cold add large cup of whipped cream. Mix with the fruit and nuts just before serving. This will serve twelve or fourteen.—E. C.

SARDINE BALLS IN CUCUMBERS.

Remove the skins and tails from 1 box of sardines; rub the sardines to a paste, add a teaspoon of Worcestershire sauce, a dash of salt, a drop of tabasco, and form the paste into balls the size of an English walnut. Peel a good-sized cucumber and cut it into half-inch slices, remove the seeds; soak the cucumber in cold water without salt for 1 or 2 hours. At serving time put a sardine ball on each slice and place the slices in a nest of lettuce leaves. Serve with French dressing.—O. A. T.

CRAB "LOUIS."

Cut in pieces meat of 2 crabs, tear 2 heads lettuce in small pieces, add 6 hard boiled eggs. Pour over this a French dressing to which has been added much paprika and sufficient tomato catsup to make it red and thick. Serve in lettuce leaves. Half of this will serve 6 People.—L. K.

CHICKEN SALAD.

Boil 1 chicken tender. Chop moderately fine the whites of eight boiled eggs and the chicken. Add a teacup each of

chopped celery and cabbage. Mash the yolks fine; add 2 teaspoons butter, 2 of sugar, 1 of mustard; pepper and salt to taste. ½ cup good vinegar and mix thoroughly. Have a border of lettuce leaves around salad. When ready to serve pour over mayonnaise.—W. C. C.

RICE SALAD.

Rub a bowl with a clove of garlic cut in halves; put into it a cup of cold, boiled rice, so cooked that the grains are distinct. Mix together 3 tablespoons of olive oil, 1 tablespoon of vinegar, ¼ teaspoon of salt, and a generous ¼ teaspoon of paprika. Mix together thoroughly and pour over the rice. With a spoon and fork lift the rice to mix the dressing through it. Add ½ cup of cucumber cubes or slices of celery and mix again. Put the mixture into tomatoes, hollowed out for the purpose. Serve on a bed of lettuce or shredded cabbage, dressed with the same measure of French dressing as was prepared for the rice.

CROUTONS, GENOESE FASHION.

Stamp out as many rounds of stale bread as there are individuals to be served; spread lightly with butter and brown in the oven. When cold spread with anchovy paste. Have ready a small heart leaf of lettuce for each round of bread; set these above the bread and on each dispose a slightly rounding teaspoon of egg salad. For the salad chop fine hard cooked eggs; add ½ the bulk of chopped olives and whole capers, and mix with enough mayonnaise dressing to hold the mass together. Garnish with a figure cut from pickled beet or with fine-chopped pickled beet. Serve as an appetizer at dinner or luncheon. Anchovies put up in oil may be used instead of the anchovy paste. The anchovies in oil will keep several months after the bottle is opened. The paste will not keep as well. In using the anchovies wipe them free of oil, scrape the flesh from the skin and pound it smooth with a pestle; add ½ the measure of butter and pound until the two are smoothly blended, then press through a fine sieve. A bit of red pepper pod, chopped exceedingly fine, and a few drops of onion juice are an agreeable addition to the mayonnaise dressing used for these croutons.

EGG AND BEAT SALAD.

One good-sized beet or several slices of pickled beet, ½ saltspoon pepper, 6 eggs, 1 saltspoon salt, 1 lemon. Chop the beet rather fine in a shallow pan. Poach the eggs carefully. Lift them on a skimmer, dish, and sprinkle with the lemon juice and dust with salt and pepper. When ready to serve, put each

egg, which is now cold and neatly trimmed, into the center of a nest of lettuce leaves. Cover with the chopped beet, and put in the center of each a teaspoon of mayonnaise dressing. Serve at once, with nut sandwiches.

INDIVIDUAL CROWN SALAD.

First select perfect apples of exceptionally fine flavor, 1 for each guest. Pare and core the apples carefully, and cut off a small slice at one end, to allow the apples to stand erect. Then cut each apple into eight equal parts, and arrange in a circle on the serving plate. Within the "crown" outline thus formed, arrange heart leaves of lettuce, and fill with a salad made as follows: Cut slices of pear into fine pieces and mix with broken English walnuts, or celery and shredded green pepper may be substituted for the pear, if preferred. Serve with mayonnaise dressing made without mustard, to which whipped cream has been added.—B.

ADDITIONAL RECIPES

Entrees

CREAMED BRAINS.

Soak calve's brains in cold water for 1 hour, changing it twice, and adding to last water a little vinegar and salt. Tie brains in cheese cloth and put in boiling water with 1 bay leaf, 1 blade mace and few cloves. Cook 20 minutes. Drain, and blanch in cold water. Heat in double boiler 1 cup cream. Blend thoroughly 1 tablespoon butter with 1 level tablespoon sifted flour and stir in 2 tablespoons cold cream or milk. Pour hot cream gradually over blended butter and flour, return all to stove and cook 15 minutes. Add brains and 1 level teaspoon salt and 1 teaspoon kitchen bouquet.

DEVILED CLAMS.

Melt in a saucepan 2 heaping tablespoons butter. When brown, 1 chopped onion, 12 chopped clams, 4 skinned and chopped tomatoes, seasoning of salt, pepper and paprika. Cook for ¼ hour. Add 1 teaspoon of mushroom catsup, ¾ cup of bread crumbs; beat thoroughly. Wash clam shells well and fill with mixture. Sprinkle few crumbs on top of each, dot with butter and bake in hot oven 15 minutes. Serve garnished with parsley.—L. K.

DEVILED SHRIMPS.

To each pint of shrimps allow 1 tablespoon butter, 2 tablespoons flour and 2 cups of cream or milk. Melt the butter, add the flour and stir until smooth; add the milk and stir constantly until the mixture thickens; add 3 hard-boiled eggs pressed through a sieve, and the shrimps chopped fine. Season with 1 teaspoon salt, 2 tablespoons chopped parsley, 1 saltspoon of pepper, and a dash of cayenne. Fill greased shells with the mixture, cover top with bread crumbs and bits of butter, and brown in a quick oven.—Mrs. E. J. McK.

RAW TOMATOES AND WHIPPED CREAM.

Peel large, smooth tomatoes carefully and set on ice until chilled. Cut each in half when ready to serve, sprinkle lightly with salt and paprika and heap with whipped cream. A welcome entree in summer. Send around heated and buttered crackers, and cream cheese with them or thin slices of buttered graham bread.

FOR THE CASSEROLE.

Take 1 pound of sirloin or the ends of a rib roast; cut into squares. Cover with flour and brown in iron frying pan. Place this into casserole, then add some water to frying pan and put same over meat. Cut 1 onion, carrot, celery and green pepper into small pieces and put it with meat. Add 2 cloves, and Lee & Perrin sauce to taste. Put salt in after above has cooked slowly for some time. Bake in slow oven for several hours.—I. C.

QUICK MEAL.

One can corn with 2 cans tomatoes sliced in a little milk or stock and butter; bake till it is heated through.—C. A. S.

TAMALE LOAF.

One can corn, ½ can tomatoes, 1 scant cup cornmeal, 2 eggs, 1½ cup milk, 1 bell pepper chopped, 1 teaspoon salt, 1 bottle pimolas chopped, 1 teaspoon grandma's spanish pepper, ½ chopped onion. Bake 1 hour.—R. C.

TAMALE LOAF.

One medium sized onion chopped very fine and fry to light brown in olive oil. ½ can tomatoes and let cook until soft; add to this 1 can of corn and stir up with 1½ cups of yellow corn meal, 3 eggs beaten and ½ cup of milk. Put all together and add 10 cents worth chopped ripe olives, 1 can chicken chopped, 1 teaspoon of grandmother's pepper dissolved in a tiny bit of water, salt and black pepper and a little red pepper. Put in well greased baking pan and bake in slow oven for 1 hour. If it seems too thin, add a little more corn meal but not too much as it thickens while baking.—Mrs. F. F. C.

TAMALE DE CASUELA.

Two cups yellow corn meal, 2 eggs, 1 pint olives, green or ripe, 2 pounds of pork for stew or a chicken; flour, butter or lard; salt, chili powder. Gebhardt's chili pepper. Utensils—frying pan, 2 stew pans, baking dish, 2 inches across and 3 deep. If pork is used remove all fat and bones, then cut in small pieces about 2 inches in size, boil till tender. When done have hot frying pan and about 2 cooking spoons of lard or drippings or butter. Season with salt, a little garlic. Remove meat to frying pan, leaving the broth till later. Fry meat quite brown, stirring as it is liable to stick. Add more lard if necessary to fry in. When meat is quite brown add a cup of broth. Add 2 tablespoons chili powder and stir well. Then dredge with flour and stir well, then let this simmer on the back of the stove until you make porridge; add more broth if too dry.

PORRIDGE.

Have a large pot with a quart of boiling water. Add a teaspoon of salt. Put in gently 2 cups of corn meal, stirring all the time. Cook this as for mush, it must be quite thick. Add broth if too thick to handle. Add 2 eggs well beaten. Stir in 2 tablespoons lard. Line bottom of baking dish with a layer of porridge. Add a layer of meat and olives; cover with porridge meat and olives. Bake slowly 1 hour.—Mrs. R. B. P.

LUNCH ENTREE.

Can of corn, cup of olives (chopped), 2 cans tamales, cup of cheese (cut fine), season; put butter on top and bake about 40 minutes.—S. B. J.

MOCK TAMALE.

Make thin corn meal mush, line a buttered oven pan with this; place layer of meat and layer of tomatoes in pan; (meat and tomatoes to be cooked and seasoned before mixing), put few olives and few raisins in meat part; season highly with salt, pepper and Spanish pepper. Cover the top with corn meal mush and bake until brown.—Mrs. F. C.

BONDINES (AN ENTREE).

Sufficient for 15 People

Boil with 3 pounds veal or 3½ pounds chicken until tender and chop meat fine. Add 3 rolled crackers, 1 beaten egg, butter, pepper and salt to taste. Then add ½ cup milk and ½ cup of liquor in which meat was boiled. Flavor with water in which onion has been boiled. Grease small tin custard cups and fill ½ full of mixture. Set cups in pan of water in oven and bake 15 minutes. Serve while hot with mushroom sauce.

MUSHROOM SAUCE

Take 25c can mushrooms, chop a little, add all the liquor in can, 1 pint milk, butter, pepper and salt; heat and thicken. Serve Bondines while hot with sauce, on bread and butter plates, and add 1 teaspoon of canned peas. Very fine. Mrs. I. P. D.

DEERFOOT POTATOES.

Wash and pare potatoes of uniform size. Remove a portion from center of each with apple corer. Fill these cavities with sausages and insert rounds of potatoes to hide filling. Bake in a pan until soft.—L. K.

SWEET POTATO CROQUETTES.

Mash as many sweet potatoes as desired, with can of oys-

ters, salt and pepper, 1 egg. Form into croquettes, roll in egg and bread crumbs and fry in deep lard. If a sauce is desired, the following is fine: Use liquor from oysters (more oysters may be added if desired), ¼ cup butter, ¼ cup flour and 1 cup stock. Bring to boiling point; pepper and salt.—L. K.

RICE AND NUT CROQUETTES.

Make a white sauce as follows: 2 tablespoons butter, 2 tablespoons flour, 1 cup milk. Into this prepared sauce mix 2 cups of cooked rice, 1 cup of chopped peanuts or bleached almonds. Season with few drops of onion and lemon juice, salt and cayenne pepper to taste. Prepare and fry same as chicken croquettes.—K. D. G.

TOMATO TOAST.

Run a quart of stewed tomatoes through a colander, place in a porcelain stew-pan, season with butter, pepper, salt and sugar to taste. Cut bread thin, brown on both sides, butter and lay on a platter. Just before serving add some sweet cream to the tomatoes and pour over the toast. Serve quickly or it will get too soft.—M. D. B.

A DISH FOR SUNDAY.

Supper or Informal Luncheon, or an Entree.

(For Eight People)

Make a rich white sauce, using plenty of butter, 1 pint of milk and ½ cup of cream. Into this sauce stir ½ can "hotel mushrooms," 2 hard boiled eggs, cut in pieces; 1 cup cooked macaroni, cut in ½ lengths; ½ cup of veal or chicken cut in dice. Put in baking dish. Sprinkle with grated cheese or buttered crumbs, and bake 20 or 30 minutes. The proportions of mushroom, egg, meat and macaroni can be varied to suit the taste, but there should be as many cups of these ingredients taken together, as there are cups of liquid used in making the white sauce. Flavor with salt, pepper, paprika and sherry to taste.—R. C.

A GOOD ENTREE.

Take 10 cents' worth of hamburger steak, 1 cup of spaghetti cooked, 1 small can of tomatoes, 1 onion fried in drippings, 1 clove of garlic, salt to taste, a dash of cayenne, 1 teaspoon chili powder. Mix all together with grated cheese on top and cook slowly half hour. Very nice for lunch.

DEVILED HAM AND OLIVES

Take a couple of cans of deviled ham and mix into them a cup of bread crumbs, about six olives, chopped fine (olives either pitted or stuffed with tomatoes, will do), and one tomato. Add a speck of paprika and salt to taste. After these have been thoroughly mixed together, put in an agate pudding dish or a tin one will do, and cook in a hot oven 25 minutes. Add a little hot water once during the 25 minutes in the oven.

ADDITIONAL RECIPES

Eggs

SPANISH OMELET.

First, prepare the following chili sauce: Fry a good-sized onion to a golden brown; add a quart of tomatoes, 4 or 5 red peppers, 2 tablespoons of butter and a pinch of salt; set the mixture on back of stove to boil gently. Pour a cup of warm milk over the same quantity of bread crumbs, add a little melted butter; salt, the well beaten yolks of six eggs, and lastly, the whites whipped very stiff. Put this into a hot well buttered omelet pan, cover tightly; cook over a moderate fire about 15 minutes. Then remove lid and put in oven to brown. Lay omelet, without folding, on a large platter garnished with parsley; pour over it the chili sauce and serve immediately.—M. H M.

A DELICIOUS OMELET.

Four eggs, 4 tablespoons water, pepper and salt to taste. Separate eggs and beat whites to a stiff froth. Beat the yolks. Add water and beat again. Put a tablespoon of butter in a frying pan, and while it is heating, carefully fold the yolks into the beaten whites, adding the seasoning. Pour into frying pan and when under side is a delicate brown place in hot oven to set the top. The moment it is done loosen the edges from the pan, fold over and serve on hot platter.—E. W. C.

BAKED OMELET.

Thicken ¾ of a cup of milk with a soup-spoon of corn-starch. Beat the yolks of 2 eggs with ½ teaspoon of salt and stir into the thickened milk after it has cooled a little. Beat the whites until very light and stir them in quickly. Bake in buttered dish or ramekins until puffy and brown—about 25 minutes—and serve immediately.—Mrs. C. M. M.

CODFISH OMELET.

Shred cooked salt codfish in fine pieces. To each cup of fish allow a cup of milk and 1 egg, 1 tablespoon butter and 1 of flour. Make a cream sauce of the above; add to codfish. Bake ½ hour.—E. C.

BAKED EGGS.

To 2 cups hot riced potatoes add 2 tablespoons butter, ⅓

cup rich milk, ½ teaspoon salt. Beat hard three minutes; add 1½ cans pimientos forced through strainer and continue the beating until thoroughly blended. Pile on buttered baking dish and make a few cavities, in each of which drop an egg. Bake until eggs are set.—L. K.

CHINESE EGGS.

Put 6 eggs in boiling water, cover, let stand away from the fire for 45 minutes; remove the shells, and cut the eggs into slices. Put 2 level tablespoons of butter and 2 of flour in the blazer over the hot-water-pan, add ½ cup of stock, ½ cup milk, ½ teaspoon of salt, and ¼ teaspoon of black pepper. Stir until the sauce thickens; add the eggs, and cover for a moment; dust with a tablespoon of chopped parsley, and serve.

BEAUREGARD EGGS.

Put 5 eggs into warm water, and bring to a boil; then keep them just below boiling point thirty minutes; put them at once into cold water. Remove the shells, separate the yolks and whites, chop the whites very fine, and put the yolks through a vegetable press or sieve. Toast 5 slices of bread; butter them while hot. Rub together 2 level tablespoons each of flour and butter, add ½ pint of milk, and stir until boiling; add ½ teaspoon of salt, a dash of black pepper, and the whites of the eggs; when smoking-hot pour this over the toast, sprinkle over the yolks, dust lightly with salt and pepper, and send to the table.

EGGS A LA MARTIN.

Half pint cream sauce; cover the bottom of a pie plate or individual ramekin dishes with the cream sauce and drop 6 eggs into the plate, or 1 into each ramekin dish; sprinkle with grated cheese and cover with the remaining cream sauce. Stand the dishes in a pan of hot water, and bake in a moderate oven 5 minutes. Serve at once.—Mrs. H. N. B.

ADDITIONAL RECIPES

Cheese and Chafing Dish

Fill the chafing-dish lamp before beginning to cook, as it always delays cooking to have to refill during the operation. An alcohol filler is a great convenience and removes the danger that always attends filling the chafing-dish from a bottle. The hot-water pan is used for keeping materials hot in case of a second helping, although most people have better success with a Welsh rarebit made over hot water. For raw-meat dishes, as beef pats and the breasts of birds, use the blazer for first cooking. Unless you wish fine-powdered cheese, do not take the time to grate it. Put it through the meat chopper, which will cut fine very dry, hard cheese. The soft American cheese, though rather unpalatable if eaten uncooked, has great possibilities when mixed with other materials and heated. Frequently it is too soft to be grated on an ordinary grater, when it must be chopped fine or rasped. To keep it in summer, wrap it in waxed paper, then in tissue paper, and put it in a tin box in a cool place. If the house is damp, wipe the cheese all over with pure grain alcohol and then wrap it up.

CHEESE BALLS.

Mix a quarter pound of soft American cheese with 1 beaten egg, add ½ teaspoon of salt, a dash of cayenne, and sufficient stale bread crumbs to make a stiff paste. Form in balls the size of English walnuts, dip in beaten egg, roll in dry crumbs, and fry in hot fat. Serve hot with lettuce or cress salad.

CHEESE BALLS.

Add 2 tablespoons of melted butter to ½ pint of dry cottage cheese; rub until smooth, add ½ teaspoon of salt, a saltspoon of paprika, and a dash of black pepper. Form into balls the size of English walnuts, roll in finely chopped nuts, and put aside to cool. Serve as a cheese course with lettuce and crackers.—Z.

CHEESE PUDDING.

In England and Switzerland this pudding forms the night meal for the laboring classes. It is very nutritious and more easily digested than the Welsh rarebit. Grate or chop ½ pound of soft American cheese. Toast and butter 4 slices of bread;

put 2 slices in the bottom of a baking-dish, cover with ½ of the cheese, dust lightly with salt and pepper, put over the other 2 slices and the remaining cheese. Pour over 1 pint of milk, let it stand 5 minutes, and bake in a quick oven 20 minutes. This will serve four people. Six slices of bread may be used instead of 4, with the same amount of cheese, adding an extra cup of milk.

CHEESE FONDUE.

2 cups milk, with pinch of soda, 1 cup fine bread, ½ pound dry cheese, grated; 4 eggs, a little butter, pepper and salt.

SWISS FONDUE.

Cover 1 cup of stale bread crumbs with 1 pint of milk and let it stand 15 minutes. Beat 2 eggs, without separating, add them to the milk and bread, add ½ pound of chopped cheese, ½ teaspoon of salt, a dash of cayenne, a saltspoon of baking-soda dissolved in a tablespoon of water, and a tablespoon of melted butter. Beat thoroughly, turn into a baking-dish, and bake in a quick oven until a delicate brown.—D. L.

DEVILED CHEESE.

Two cakes Neufchatel cheese, butter size of one cheese, small pinch salt, and plenty of white pepper to make it hot; two tablespoons cream (water will do), ¼ tablespoon of soda to sweeten cheese; ⅓ teaspoon Burnett's onion extract; rub together in a bowl until very smooth and pack solid in 2 medium sized sweet peppers. Add a little chopped pepper in mixture if desired. Put on ice and when firm slice and serve with salads. Delicious for sandwiches.

CHEESE SOUFFLE.

Three eggs, 1 cup cream, 6 tablespoons grated cheese. Season with paprika and salt. Beat the eggs separately, add cream and cheese to yolks, stir in the beaten whites and lastly add the seasoning. Fill ramekins with the mixture, set them in a pan containing some boiling water, set the pan in the oven and bake about 20 minutes. Serve immediately.—Mrs. T. B. R.

A CHEESE RELISH.

Place in baking dish alternate layers of thin buttered bread and grated Eastern cheese. Pour over the bread and cheese 1½ cups milk into which has been stirred 2 well-beaten eggs, a little salt and cayenne pepper. Bake like a custard for about ½ hour.—K. D. G.

MACARONI RAREBIT.

Early in the day boil 4 ounces of spaghetti; throw it into cold water, let it stand at least 2 hours, then drain and cut it into inch lengths. At serving time put ½ pound of grated, soft, American cheese into the chafing-dish, and a teaspoon of Worcestershire sauce, a tablespoon of tomato catsup, ½ teaspoon of salt, and a dash of pepper. Beat the yolk of 1 egg with 4 tablespoons of water; add it to the cheese mixture; light the lamp, and stir continuously until the cheese is melted and soft; lastly add the spaghetti; stir until the spaghetti is hot, and serve immediately.

WELSH RAREBIT.

Half pound rich Eastern cheese, 1 cup milk, 1 teaspoon mustard, 1 teaspoon salt, a little cayenne pepper or a few drops of Worcestershire sauce. Break the cheese in small pieces, or if hard, grate it. Put with milk in double boiler. Mix mustard, salt and pepper; add egg and beat well. When cheese is melted stir in egg and cook till it thickens a little, stirring constantly. Pour over slices of toast.

CHEESE PUFFS.

Heat ¼ cup of butter and 1 of water in a saucepan, and when boiling add ½ cup each of flour and grated cheese. Cook for 3 minutes, stirring well; season with salt and cayenne and allow the mixture to partly cool; then add 2 unbeaten eggs, singly, beating each in very thoroughly. Drop by teaspoonfuls on a buttered sheet and bake in a moderate oven about 20 minutes. Serve hot.—Mrs. J. H. S.

BARBECUED HAM.

Trim neatly 1 thin slice of cold boiled ham, cut it into quarters. Put 2 level tablespoons of butter, 2 of tomato catsup, and 4 of sherry in the blazer; when hot put in the ham; turn quickly once or twice, and serve.

CHEESE NEUVEAU (EXCELLENT LUNCHEON DISH).

Pieces of bread cut as if for the table, thinly buttered and placed in a frying pan. Sprinkle salt very lightly over them and add a thick layer of grated cheese, then another layer of bread and salted cheese, and, when the pan is full, pour over a cup of milk. Cover closely and stand on side of stove, where it will steam slowly for 20 to 30 minutes. Turn on hot platter and serve at once.

CHEESE CREAM TOAST.

Toast slices of bread and cover them slightly with grated

cheese. For 10 slices make a cream of 1 pint of milk and 2 tablespoons of flour. The milk should be boiling hot and the flour mixed in a little cold water before stirring in. When the cream is nicely cooked, season with salt and butter; set the toast and cheese in the oven for 3 or 4 minutes and then pour the cream over them.

CHICKEN A LA KING.

Put 2 tablespoons each of butter and flour in the blazer; mix, add ½ pint of milk. Stir, add the meat of 1 chicken diced, 2 tablespoons of green pepper, 1 dozen sliced mushrooms. When hot put blazer in water pan.—Z.

ADDITIONAL RECIPES

Conserves, Jams, Etc.

A GOOD APPETIZER.

One pound good temper, 1 pound of patience, 3 pounds of usefulness, 2 pounds of cheerfulness, 2 pounds of forebearance, 1½ pounds of contentment, 1 pound of fun. Mix well with 2 quarts of human kindness, one wine glass full the first thing every morning. To be repeated as soon as effectiveness wears off.—E. W. C.

ISABELLA GRAPE JAM.

Remove pulp from medium ripe Isabella grapes, put pulp onto simmer until it seems to separate from the seeds. Take from fire and pour through a coarse sieve, rub all that will not go through of itself with spoon or potato masher. This process is simply to do away with the seeds. Measure this pulp by cups and add sugar in equal number of cups. Weigh the skins and add sugar in equal number of pounds. Mix pulp and skins and boil about 20 minutes. One will have better results if only small quantities are made at a time.—Mrs. T. B. R.

GRAPE CONSERVE.

Four pounds Malaga grapes, 1 pound raisins (seeded), 4 cups sugar, 1 lemon, 3 oranges, 1 cup English walnuts. First take the seeds out of the grapes. Use only the juice and pulp of the oranges. Use the juice and grated rind of the lemon. Cook all except sugar and nuts for ½ hour. Then add sugar. Cook until thick. Then add the chopped nuts. Pour into jelly glasses.—E. C.

PINEAPPLE CONSERVE.

One pineapple (or 2 of canned), cut fine; 4 cups rhubard cut fine, 8 cups sugar (or 7 if canned apple is used), 1 lemon rind grated, 2 oranges run through meat grinder, ¼ pound blanched almonds cut fine; cook 1 hour.—C. A. S.

DELICIOUS CHERRY PRESERVE.

Three and a half pounds cherries, 2½ pounds sugar, ¼ pound raisins, 3 oranges. Stone cherries and cook in their own juice slowly 15 minutes. Heat the sugar in oven and add to cherries and raisins and juice and pulp of oranges. Cook until about as thick as marmalade.—H. W. M.

CHERRY JAM.

Two and a half pounds of currants, 2½ pounds of cherries, 2½ pounds raspberries, 3½ pounds sugar. Cook sugar and currants 20 minutes; add the cherries (stoned), and cook until glassy. Drop in the raspberries and cook a few minutes longer. Then put in jelly glasses.—E. M. C.

TOMATO JAM.

Scald 12 large tomatoes; cut them up; use cup for cup of sugar and tomatoes; cut up 4 lemons, rind also; teaspoon cloves. Let stew until glazed, which takes about 3 hours.

ORANGE MARMALADE.

Wash a dozen oranges and slice as thinly as possible rind and all, rejecting the first and last slices. Add the juice of 3 lemons put in bowl, cover with cold water and let stand for 24 hours. Then boil without draining, until the rinds are tender, remove from fire and set away for another 24 hours. Add 1 cup of sugar for every cup of this pulp and boil slowly until the marmalade is clear and thick. Marmalade made in this way will not be bitter.—Mrs. O. M. M.

FIG MARMALADE.

To 3 pounds of pared figs add the juice and grated rind of 2 lemons, and juice of 2 oranges, 2 pounds of granulated sugar. Boil slowly 1 hour, then pour hot into jelly glasses.—A. T. S.

ORANGE MARMALADE.

Five large oranges and 1 lemon. Wash well, slice as thin as possible in half, round slices. Weigh. Add 3 pints of water to each pound of fruit. Let stand in cool place 24 hours. Then boil rapidly 45 minutes, stirring occasionally. Let stand another 24 hours. Weigh again; add juice of 1 lemon and put on the stove. Just as the fruit is ready to boil add to each pound 1½ pounds of warm sugar. Boil 45 minutes as fast as possible. Stir as needed, only. Take off stove and empty in jars.

PERFECTION PRESERVES.

Stem and rinse strawberries and put in a preserving kettle. Cover with 1 cup of sugar for every cup of fruit and set on the back of the stove where it will heat slowly but not cook, until the sugar is melted. Then put the kettle where it will boil and let the preserves boil as hard as possible, up to the top of the kettle for eight or nine minutes. Do not stir while cooking, and seal hot. This method produces whole fruit in clear jelly, and may be used for any kind of berries.—Mrs. O. M. M.

QUINCE HONEY.

One cup grated quince; add 2 cups water, 2 cups sugar. Boil until thick.—I. C.

MRS HARRISON'S PICKLES, "FINE."

Four quarts green tomatoes, 2 quarts ripe tomatoes, 1 dozen cucumbers, 1 head of cabbage, 1 dozen green peppers, 2 large onions, 2 pounds white sugar, 5 cents celery seed and mustard seed, 1 tablespoon cloves, 2 tablespoons cinnamon, 2 quarts of best vinegar. Slice vegetables, sprinkle layer after layer with salt, let stand over night. Drain and put through meat chopper, add seeds, spice, sugar and vinegar and let come to boil. Makes 12 pints. Fine for sandwich filling.—J. P. B.

CHUTNEY SAUCE.

Seven pounds fresh tomatoes, 4 ounces ground ginger, ¼ ounce cayenne pepper, 2 ounces garlic, 4 pounds best raisins, 3 pounds white granulated sugar, 2 quarts French white wine vinegar, 3 tablespoons salt. (1 ounce—1 tablespoon. ¼ ounce 1 teaspoon.) Clean and skin tomatoes. Stew them in 1 quart of vinegar. Add raisins, chopped fine; sugar and garlic. Mix ginger, pepper and salt in remainder of the vinegar, before adding to other ingredients. Boil all together on slow fire for ½ hour. Let stand in big bowl for 3 days, stirring often. Then put in jars. This makes about 24 ordinary glasses.—Mrs. K.

MOTHER'S TOMATO CHOW CHOW.

Chop fine 1 peck green tomatoes, ¼ peck onions and 1 dozen large bell peppers; salt; mix well and drain over night. In morning scald in weak vinegar; pour off; place mixture in the second vinegar as strong as desired and cook slowly until tender. While cooking add ½ pound sugar, 1 handful white mustard, 1 handful horseradish, 1 tablespoon celery seed, a few red peppers, stick cinnamon, and a few whole cloves and allspice.—Mrs. E. J. McK.

MOTHER'S TOMATO CATSUP.

One peck ripe tomatoes, 1 ounce salt, 1 ounce mace, 1 scant tablespoon black pepper, 1 teaspoon cayenne, 1 tablespoon ground cloves, 2 tablespoons mustard, ground; 1 tablespoon celery seed tied in a bag. Cut a slit in the tomatoes, put in porcelain kettle, and boil until all juice is extracted and pulp dissolved. Strain and press through colander, then a hair sieve. Return to fire, add seasoning and boil at least 5 hours, stirring constantly last half hour. Let it stand 12 hours in a stone jar in a cool place. When cold add pint strong vinegar. Take out

bag of celery seed and bottle, sealing the corks. Keep in a dark cool place.—Mrs. E. J. McK.

SLICED FIGS.

Three-quarters pound sugar to 1 pound fruit; stand over night. One teaspoon whole cloves, 2 teaspoons whole allspice; add little water, cook slowly over slow fire about 2 hours or more.—Mrs. E. J. McK.

CHOW CHOW.

One peck sliced green tomatoes, 1½ dozen cucumbers sliced and salted over night with the tomatoes. Onion to suit your taste; 1½ dozen green peppers, opened and seeds removed and soaked in cold water over night.

CHILI SAUCE.

Thirty-five ripe tomatoes, 4 red peppers, 4 green peppers, 10 onions, 2 tart apples, 5 cups vinegar, 5 tablespoons salt, 1 head garlic, 1 tablespoon ground cloves, 1 tablespoon of cinnamon, 1 teaspoon of cayenne pepper. Chop onions, peppers, apples, and garlic very fine. Cook the tomatoes without peeling; strain through a colander then stew all together 3 hours. When nearly done add 3 cups of brown sugar.—E. M. F.

CUCUMBER CATSUP.

One dozen ripe yellow cucumbers, 1 dozen green peppers, 1 dozen large white onions. Remove seeds from cucumbers and peppers and cut them all in small dice. Add a handful of salt and put mixture in a cheese cloth bag to drain for 12 hours. When thoroughly drained add ½ pint each of celery and mustard seed, pack in stone jars and cover with good cider vinegar well mixed through the mass; cover tightly and set away for 6 weeks to mature. Spread upon cold meats or eaten as a pickle this catsup is delicious.—N. B. E.

MINT JELLY (for cold lamb).

Half box Knox Sparkling Gelatine, ½ cup cold water, 2 bunches mint, 2½ cups boiling water, 1 cup sugar, juice of 2 lemons. Soak the gelatin 5 minutes in the cold water; wash and dry the mint and let it stand in the boiling water ½ hour on the back of the range. Add the sugar to the gelatine and pour the water from the mint over the whole; let dissolve, then strain and when cool add the lemon juice and pour into a mold. —K. G.

MASSACHUSETTS CATSUP.

Six onions, 6 red peppers, chopped fine; 48 ripe tomatoes,

peeled; 6 tablespoons salt, 6 tablespoons brown sugar, 6 cups vinegar, cinnamon, cloves, ginger and nutmeg to taste.—L. K.

PRETTY PICKLES.

One quart raw cabbage chopped fine; 1 quart boiled beets, chopped fine; 2 cups of sugar, 1 tablespoon salt, 1 teaspoon salt, 1 teaspoon black pepper, ¼ teaspoon red pepper, 1 teacup grated horseradish. Cover with cold vinegar, and keep from the air.—Mrs. H. B.

GREEN MUSKMELON PICKLE.

Peel and take out all pulp of melons until you have eight pounds of fruit; take 1 quart of vinegar and 4 pounds of sugar and boil well, then put in the fruit and boil until tender; take the fruit out and boil syrup until thick; then put fruit back and heat thoroughly; add spices with fruit before heating second time. (Do not cook spices very much.) Put in bottles.—Mrs. F. C.

SWEET PICKLE CHERRIES.

Half pound sugar, ½ pint vinegar, bag of spices to 1 pound of pitted cherries; put cherries in crock; boil syrup, pour over hot, pour off, reheat and pour over every other day, nine times. —Mrs. R. P. B.

PEPPERS.

Take the small yellow button peppers with a few that have turned red, leaving the little stems on, and place closely in glass jars. Pour over them hot vinegar that has been boiled with a little salt; seal; serve with meats.—S. D.

CURRY RECIPE FROM INDIA.

One ounce Jamaica ginger, 1 ounce cayenne pepper, 1 ounce turmeric, 1 ounce cumin, 1 ounce coriander seed, 1 ounce mace, 1 ounce cardemon. Pulverize and mix thoroughly. Keep in bottle tightly corked.

MRS. FOY'S APPETIZER.

For 6 people take 3 grape fruit, 4 big oranges, juice of 1 lemon, (to suit own taste), ¾ cup sugar, 3 tablespoons chopped mint. Take off skin and cut fruit in small pieces; then mix thoroughly about 1 hour before dinner. Just before serving add chopped mint and either cherry or strawberry for looks.—Mrs. J. M. F.

ADDITIONAL RECIPES

Bread

Always save your bread crusts. Dry them thoroughly, put them through the meat chopper, and sift the crumbs first through a wire basket, then through a sieve. This will give you 3 grades. Use the coarsest, moistened with milk, for stuffing fish or poultry; the medium for puddings, etc., and the finest for rolling croquette mixtures. They will keep a long time. Do not try to use in this way dry biscuit or buttered toast.

GRAHAM BREAD.

Three cups graham flour, 1 cup white flour, ½ cup New Orleans molasses, 2 cups sour milk, 1 teaspoon soda, and salt.—Mrs. J. L. W.

GRAHAM BREAD WITH NUTS AND RAISINS.

One cup white flour, 1 cup graham flour, ¼ teaspoon salt, 1 teaspoon soda, scant; 1 cup sweet or sour milk (sour preferred), ¼ cup syrup, 1 tablespoon sugar, ⅓ cup raisins, chopped; 1-3 cup English walnuts, chopped. Bake in one loaf in slow oven. M. F. F. C.

GRAHAM NUT BREAD.

Three cups sifted graham flour, 1 cup white flour, ½ cup sugar, pinch of salt, 1 pint buttermilk or sour milk, 1 tablespoon soda dissolved in sour milk, 1 cup raisins, 1 cup walnuts, 1 cup syrup. Bake 1 hour in slow oven.—M. X. M.

WALNUT BREAD.

Three and a half cups flour, 3½ teaspoons baking powder, scant teaspoon salt, ½ cup sugar, 1 cup milk, 1 cup walnuts, 1 egg. Leave in warm place 15 minutes to raise and then bake 40 minutes in slow oven.—M. X. M.

NUT BREAD.

Four heaping cups flour, 4 teaspoons baking powder, 1 egg, ½ cup sugar, 2 cups milk, a little salt, and 1 cup of chopped walnuts. Let raise ½ hour and bake about 20 minutes.—Mrs. E. B. G.

NUT BREAD.

Half cup granulated sugar, 3 cups flour, 3 teaspoons baking powder, 1 teaspoon salt, 1 egg, 1½ cups milk, 1 cup chopped

walnuts. Mix baking powder, flour, nuts and sugar and salt together. Beat the egg into the milk and add last. This can be sliced very thin for sandwiches. Let stand for 20 minutes in a warm place to raise and then bake in slow oven about 1 hour. —H. W. M.

NUT BREAD.

Two eggs, ½ cup white sugar, 4 cups flour, 4 teaspoons baking powder, 1 cup chopped walnuts, salt. Add milk enough to make a stiff batter. Put in 2 baking pans, let raise for ½ hour. Bake in slow oven for ½ hour.—B. D. P.

WALNUT BREAD.

One egg, ½ cup sugar, 1 cup milk, ¼ teaspoon salt, 3 teaspoons baking powder, flour enough for soft dough, 1 cup chopped walnuts. Let stand 20 minutes then bake slowly about 45 minutes.—M. C.

DATE BREAD.

One cup English walnuts, chopped; 1 cup dates, chopped; 2 cups sour milk, 1 cup molasses, 2 cups graham flour, 2 cups whole wheat flour, 1 teaspoon soda, stirred into sour milk; 1 teaspoon salt. Stir all together, the batter should be stiff; put into 2 medium sized bread pans and bake very slowly 1½ hours. —R. D.

WHOLE WHEAT RAISIN BREAD.

This tastes exactly as good as cake, and is much better as a steady diet: 3 cups milk, 1 cup water, ½ teaspoon salt, 1½ cups raisins, 1 yeast cake, whole wheat flour. Scald the milk, add the salt, and, when luke-warm, the dissolved yeast cake; stir in flour enough to make a soft dough; beat well, and stand in a warm place until very light and spongy. Then add the raisins—floured and seeded, and enough more flour to make a rather stiff dough. Knead, mold into loaves; put into greased pans, and let stand again until light. Brush the tops of the loaves with milk; bake in a moderate oven 40 minutes.

BRAN BREAD.

Two cups Ralston bran, 1 cup wheat flour, 1 cup sweet milk, 1 teaspoon baking powder, ½ teaspoon soda dissolved in milk, 2 tablespoons molasses, salt; bake 1 hour.—J. L. W.

PRUNE BREAD.

One pint sliced prunes, 2 pints graham flour, ½ pint white flour, 1 pint sour milk, ½ pint molasses, 1 tablespoon brown sugar, 1 tablespoon cream or other shortening, 1 teaspoon salt,

1 of soda. Soak the prunes until they are soft, slice and flour them before measuring. This makes 2 loaves. Bake 45 minutes. —Mrs. H. N. B.

GERMAN COFFEE BREAD.

One cup scalded milk, ½ cup butter, or butter and lard, ¼ cup sugar, ½ teaspoon salt, 1 egg, ⅓ yeast cake dissolved in ¼ cup lukewarm milk, ½ cup raisins stoned and cut in pieces. Add butter, sugar, and salt to milk; when lukewarm, add dissolved yeast cake, egg well beaten, flour to make stiff batter, and raisins. Cover, and let rise over night; in morning spread in buttered dripping pan ½ inch thick. Cover and let raise again. Before baking, brush over with beaten egg, and cover with following mixture: Melt 3 tablespoons butter, add ⅓ cup sugar and 1 teaspoon cinnamon. When sugar is partially melted, add 3 tablespoons flour.—E. W. C.

SCOTCH BREAD.

Put ½ pound of butter and 1 pound of flour in a bowl and rub together until thoroughly mixed. Add the unbeaten yolk of 1 egg and ¼ pound of sugar and mix and knead like bread until it is a smooth stiff dough. Do not add any moistening. Sprinkle a little sugar on the moulding board and shape the dough into a flat, round cake to fit a pie-pan. Crimp around the edges like a pie; cut into sections and prick with a fork. Bake for 1 hour or longer in a very slow oven until delicate brown and do not break apart until it is perfectly cold.—Mrs. O. M. M.

BOSTON BROWN BREAD.

Two cups corn meal, ¾ cup graham flour, ¾ cup rye meal, ⅔ cup molasses, 1 teaspoon soda, 2 teaspoons salt. Wet with boiling water, making about the consistency of griddle cakes; steam 3 hours.—L. C. W.

STEAMED BROWN BREAD.

One pint bread crumbs, fine; 1 egg, 1 cup sweet milk, 1 cup molasses, salt, 1 full teaspoon soda in molasses, 1 cup raisins. Thicken with graham flour and corn meal the thickness of gems. Fill 3 1-pound baking powder cans ½ full; steam 3 hours with covers of cans on—S. E. D.

BROWN BREAD.

One cup Roman meal, 1 cup graham flour, 1 cup entire wheat flour, ½ cup molasses, 1 cup buttermilk, 1 teaspoon soda in ½ cup hot water.—A.

BROWN BREAD.

Two cups Indian meal, 1 cup graham flour, 1 cup white flour, 1 cup molasses, ½ cup raisins, 1 teaspoon soda, 1 cup or more of buttermilk. Salt to taste. Steam 3½ hours.—A.

HEAVENLY CORN BREAD.

One cup corn meal, 1 teaspoon salt, 1 tablespoon butter, 1½ cups of boiling water. Let this stand for 6 hours or all night, if intended for breakfast. Then add 1 cup of milk, 3 eggs, beaten light; 1 tablespoon of sugar, 1 tablespoon of flour, 2 teaspoons baking powder. Bake in hollow pans a half hour.—N. B. E.

CORN BREAD.

(Mix in order of recipe.)

One egg beaten, 1 pint milk, 1 tablespoon sugar, pinch of salt, 1 cup corn meal, enough corn meal to make batter, (not too stiff); 2 tablespoons melted butter, 2 teaspoons baking powder in a little flour. Pour into buttered pans and sprinkle sugar on top. Bake.—S. D.

CORN BREAD.

Two cups sour milk, 1 egg well beaten, 1½ cups corn meal, ½ cup flour, 1 level teaspoon soda, ½ tablespoon molasses, 1 tablespoon melted shortening. Mix and pour in shallow pan that has been greased. Bake 20 minutes in good oven.—Mrs. E. J. McK.

CORN BREAD.

One cup Indian meal, 2 eggs, 1 cup milk, 2 teaspoons baking powder, 1 cup flour, ½ cup sugar, 2 teaspoons melted butter or Crisco, ½ teaspoon salt. Mix Indian meal and flour and add the salt. Beat the eggs light without separating; add the sugar and beat until light. Add the milk and butter to the eggs and sugar, and the mixed meal and flour to this, beating all the while. When light and smooth and ready to bake, add the baking powder. Pour into a greased shallow pan and bake 20 minutes in a quick oven.—H. W. M.

PHILADELPHIA CORN BREAD.

One cup sifted meal, 1½ cups sifted flour, 1 cup milk, 1 tablespoon melted butter, 2 well-beaten eggs (yolks and whites together), ¼ cup sugar, a little salt, 2 teaspoons baking powder. Beat eggs, sugar and butter until smooth. Add milk. Then add baking powder and salt to the flour and meal, and stir all together, beating thoroughly. Bake in moderate oven.—E. C.

RICE CORN BREAD.

One cup yellow corn meal, 1 heaping teaspoon baking powder, 1 teaspoon salt, 1 tablespoon sugar, 1 cup of cooked rice, small piece of butter, 1 egg beaten separately. Mix thoroughly and bake 20 minutes.—Mrs. F. C.

CORN SOUFFLE.

One pint milk, hot; stir in ⅔ cup corn meal, ½ teaspoon salt, and cook 5 minutes. Remove from fire; add 1 tablespoon butter, and cool. Beat separately 4 eggs. Add first the yolks, and then fold in the whites. Place in oven and bake 30 minutes. Serve at once.—A. S. W.

OMELET CORN-CAKE.

Beat 1 egg light with ½ teaspoon of salt. Add 1 tablespoon of melted butter, 1 teaspoon of sugar, 1 heaping tablespoon of white flour, ½ teaspoon of baking powder, ½ cup of sweet milk and ½ cup of sour milk. Beat well and stir in enough corn meal to make a batter that will pour easily. Add ½ of a teaspoon of soda dissolved in a very little warm water. In another dish, beat 1 egg very light and stir in ½ a cup of sweet milk. When the batter is in the pan, ladle the egg and milk mixture over the top of it carefully. Do not stir it in. Slide the pan into the oven and bake for 35 or 40 minutes, or until it has a rich brown crust. If properly made there will be a layer of omelet half way in the loaf.—Mrs. C. M. M.

CORN BREAD.

One pint sour milk with 1 level teaspoon soda in it, 2 cups yellow corn meal, 1 cup white flour, 1 tablespoon melted butter, 1 tablespoon melted lard, 2 tablespoons sugar, 1 teaspoon salt, 2 eggs. If sweet milk is used, then add 2 teaspoons of baking powder to the flour. This corn bread is much better, made out of sour milk.—Mrs. F. F. C.

PARKER HOUSE ROLLS.

One quart sifted flour, 1 teaspoon salt, ½ pint milk, 2 tablespoons butter, 2 tablespoons sugar, 1 yeast cake (compressed). Let the milk come to a boil; when cold, stir in flour with a spoon, it will just take up the milk; put in sugar, yeast and butter; set to raise. When light make into a loaf with as little flour as possible. Let it raise about 1 hour, then roll out as thick as for cookies. Cut with a cooky cutter; put a little butter in the middle and fold together; put in tin; let raise; bake in a quick oven about 30 minutes. This makes about 3 dozen.

POP-OVERS.

One cup flour, ¼ teaspoon salt, 1 cup milk, 2 eggs, ½ teaspoon melted butter. Mix salt and flour; add milk gradually, in order to obtain a smooth batter. Add egg, beaten until light, and butter; beat two minutes, using Doan egg beater; turn into hissing hot buttered iron gem pans, and bake 30 to 35 minutes in a hot oven.—Mrs. G. S. W.

FINE MUFFINS.

Two eggs beaten separately, 1 tablespoon sugar, 1½ cups flour, 1 cup sour milk, ¼ teaspoon soda, 1 tablespoon melted butter, 1 teaspoon baking powder. Bake in well buttered muffin tins about 20 minutes.—I. P. B.

QUEEN OF MUFFINS.

One-quarter cup butter, ⅓ cup sugar, 1 egg, ½ cup milk (scant), 1½ cups flour, 2½ teaspoons baking powder. Cream the butter; add sugar and egg well beaten; sift baking powder with flour, and add to the first mixture, alternating with milk. Bake in buttered tin gem pans 20 minutes.—Mrs. G. S. W.

CORN MUFFINS.

One cup corn meal, 1 full cup of milk, 2 cups flour, 2 eggs, 2 teaspoons baking powder, butter size of egg, ½ cup sugar, a little salt.—Mrs. C. P. H.

SWEET MUFFINS.

One and three-quarters cups flour, ½ teaspoon salt, 4 teaspoons baking powder; cream 4 tablespoons butter and 4 tablespoons sugar; add 1 egg, well beaten; then add alternately 1 cup sweet milk and the dry ingredients (flour); bake in hot, well buttered muffin tins.—M. X. M.

GRAHAM MUFFINS.

One cup graham or entire wheat flour, 1 cup flour, ¼ cup sugar, 1 teaspoon salt, 1 cup milk, 1 egg, 1 tablespoon melted butter, 4 teaspoons baking powder. Mix and sift dry ingredients; add milk, gradually; egg well beaten, and melted butter; bake in hot oven in buttered gem pans 25 minutes.—Mrs. G. S. W.

BRAN MUFFINS.

Two cups Ralston bran, 1 cup flour, 1 teaspoon salt, 1½ cups sour milk, 1 teaspoon soda, 2 tablespoons molasses, ¼ cup melted butter. This makes 12 muffins.—Mrs. C. P. H.

RYE MUFFINS.

Two cups of rye, 1 cup of flour, 1 cup of sugar, 1 egg, 1 teaspoon of soda, and a little salt; mix rather stiff with sour milk. —Mrs. H. N. B.

QUICK BREAKFAST PUFFS.

Two eggs, 1 cup milk, 1 tablespoon melted butter, 1½ cups flour, 2 teaspoons baking powder, ½ teaspoon salt. Beat eggs; add milk and butter; sift flour, salt and baking powder; add and beat 2 minutes. Pour into hot, well greased muffin pans and bake 20 minutes in hot oven.—S. E. D.

HUCKLEBERRY GEMS.

Three-quarters cup sugar, butter size of walnut, 2 small cups flour, 1 egg, beaten light; 2 teaspoons baking powder, 1 jelly glass full of berries dredged with flour; water sufficient to thin batter. Bake quickly.—M. D. B.

BRAN GEMS.

One level cup flour, 1 level teaspoon soda, ½ teaspoon salt, 2 level cups bran, ½ cup molasses, 1½ cups milk, 1 egg. Sift flour, soda and salt, then add bran, molasses, milk and the egg, well beaten. The egg may be omitted though the gems are better with it. Beat all together and bake in hissing hot gem pans.—R. C. C.

FRUIT ROLLS.

Two cups flour, 4 teaspoons baking powder, ½ teaspoon salt, 2 tablespoons sugar, 2 tablespoons butter, ⅔ cup milk, ⅓ cup raisins and 2 tablespoons citron, a few nuts, raisins, citron and nuts chopped fine. Mix dough as for biscuits; roll out ¼-inch thick. Brush with melted butter and sprinkle with fruit, sugar and cinnamon. Roll up and cut. Place on buttered tin and bake in hot oven 15 minutes.—M. X. M.

CORNMEAL ROLLS.

One and one-quarter cups flour, ¾ cup cornmeal, 1½ level teaspoons baking powder, 1 level tablespoon sugar, 1 level teaspoon salt, 2 level tablespoons butter, 1 egg, ½ cup milk. Sift the dry ingredients together and cut in the butter. Beat the egg and add with the milk, using enough milk to make a soft dough. Knead lightly, roll out and cut with a biscuit cutter. Butter ½ of each roll, fold and press edges together. Bake 20 minutes in a quick oven.

SOUTHERN BATTER BREAD.

Three eggs, 2 level cups corn meal, 1 level teaspoon salt, 2 level teaspoons baking powder, milk. Beat the eggs; add the meal

sifted with salt and baking powder, and stir in enough milk or milk and water to make a thin batter. Pour into a hissing hot pan in which 1 level tablespoon of shortening has been melted. Bake in a hot oven.—B.

SOUTHERN BEATEN BISCUIT.

One quart flour, 1 teaspoon salt, 1 pint of milk or water, or ½ pint of each; 2 tablespoons lard. When the flour and salt have been sifted together rub in the lard until thoroughly incorporated. Mix these with the liquid, having the dough rather stiff. Turn it onto a lightly floured board, and beat with a rolling-pin until the dough becomes perfectly smooth and small bubbles or blisters form. Roll thinly, cut into biscuits and prick with a fork. Bake in a moderate oven until the biscuits are a delicate brown color. This will take about 15 minutes. The edges of the biscuit should crack slightly during the baking and the centers should be very fine grained and pure white in color.—M.

SOUTHERN RICE BREAD.

Beat 1 egg, without separating, until light; add 1 cup of milk, ½ teaspoon of salt, 1 cup of cornmeal, and 1 cup of cold boiled rice; beat thoroughly; then add ½ cup of flour sifted with 3 level teaspoons of baking powder, beat, stir in 4 extra tablespoons of milk, turn at once into greased layer-cake pans, and bake in a hot oven 30 minutes. Turn out 1 cake, spread it with butter, put another on top, spread it with butter, put the third on top, dust with powdered sugar, and send to the table.

BAKING POWDER BISCUIT.

One quart flour, sifted with 4 teaspoons baking powder, ¼ teaspoon salt. Mix with ⅔ milk, ⅓ water as soft as can be handled. Do not knead, but pat with hands. Cut with small cutter. Melt 1 tablespoon butter and 1 of lard and with pastry brush put on top and bottom. Do not use either butter or lard in mixture. Do not use cheap baking powder.—A. L. B.

ADDITIONAL RECIPES

Waffles and Pan Cakes

QUICK WAFFLES—That Never Fail.

Three eggs, 2 tablespoons baking powder, 1 quart flour, 2 tablespoons melted butter, 1 pint sweet milk, ¼ teaspoon salt. Pour in hot, well greased waffle irons. Sour milk and 1 teaspoon soda may be substituted for sweet milk, but they are not quite as crisp.—I. P. B.

HOT SYRUP TO SERVE WITH WAFFLES.

One and a half cups granulated sugar, 1 teaspoon of molasses; boil with ½ cup water till thick. Also use if liked, powdered sugar and cinnamon, sifted together, "Southern style."—I. P. B.

RICE WAFFLES.

Three-quarters cup cooked rice, 1 tablespoon butter, 1 tablespoon molasses, 4 eggs, 1 pint milk, 1 tablespoon baking powder. As little flour as possible to make batter.—A.

DATE WAFFLES.

One and a half cups flour, 1 teaspoon baking powder, ½ teaspoon salt, 1 tablespoon sugar, 2 tablespoons butter, 1 cup milk, 1 cup dates, 2 eggs. After sifting together the flour, salt and baking powder, add the sugar, then the dates, stoned, floured and chopped; melt the butter and add it, together with the yolks of the eggs and the milk. Beat the whites of eggs to a stiff froth and stir these into the batter at the last moment. Bake in a hot, greased waffle-iron and as soon as each waffle is done, spread with butter, then sprinkle with powdered sugar to which may be added a little grated lemon rind. If preferred, serve the waffles with maple or other syrup.—Z.

BUCKWHEAT CAKES.

One pint buttermilk, 1 pint water, ½ cup yeast. Stir into a batter with buckwheat flour and let rise over night. In the morning add ½ teaspoon soda dissolved in a little water; bake on a hot griddle and serve with maple syrup.

BREADCRUMB GRIDDLE CAKES.

Two slices stale bread. 2 cups milk, 2 eggs, 2 level tablespoons melted butter, 1 level cup sifted flour, ½ level teaspoon salt, 2

level teaspoons baking powder, 1 level tablespoon sugar. Crumble the bread, add hot milk and let stand to soften the crumbs. When cold add the eggs well beaten, butter, and flour, sifted with the remaining ingredients. Beat all together and cook on a hissing hot griddle. Remember in buttering the griddle to do it as lightly as you would a cake tin.—R. C. C.

SOUR MILK GRIDDLE CAKES.

Make a batter of a quart of sour milk and as much sifted flour, as is needed to thicken, so it runs from the dish. Add 2 well beaten eggs, 1 teaspoon of salt, 1 tablespoon of melted butter; add a level teaspoon of sola dissolved in a little milk; bake on a hot, well greased, griddle.

ADDITIONAL RECIPES

Sandwiches

SANDWICH COMBINATIONS.

Dried fruits chopped fine and moistened with orange juice.

Dates, figs and nuts chopped fine.

Dates, figs, and jelly.

Yolks of hard-boiled eggs mashed to a paste and melted butter added with salt and cayenne, and, in the summer, a few chopped nasturtiums.

Chopped chicken and celery.

Lamb and mutton and mint leaves and catsup.

Peas and mayonnaise.

Tomato jelly and mayonnaise.

Sliced quinces and guava jelly.

Chopped nuts of all kinds, mixed with a little melted butter.

HAM SANDWICH BISCUIT.

Three cups flour, 2 teaspoons baking powder, ½ teaspoon salt, 3 tablespoons butter or lard, ¾ cup finely minced ham, 1 cup milk. Rub 2 tablespoons of the fat into the flour, salt and baking powder, which have been sifted together. Mix to a dough with the milk. Roll out rather thinly. Cut into rounds, and spread ½ of these with the ham which has been moistened with the remaining tablespoon of butter melted. Cover the ham in turn with another portion of dough; press the sandwich thus formed lightly together and bake in a hot oven.—A. L. B.

MOSAIC SANDWICH.

Cut 3 slices each of white and dark graham bread. Spread a slice of white bread with creamed butter and place a slice of graham bread on it. Now spread graham with creamed butter and place on a slice of white. Repeat this process, beginning with graham. Put both piles in a cool place with a light weight on them. When the butter has become hardened, trim each pile even, cut each pile in 3 ½-inch slices. Spread with creamed butter and put together so that a white block will alternate with a graham one. Put under weight in a cool place and when butter is hardened cut in thin slices.

LOBSTER SANDWICHES.

Chop fine the meat of the lobster; season with tabasco

sauce, lemon juice and oil spread upon lightly buttered bread.—W. C. C.

CHEESE SANDWICHES.

Take 10 cents' worth of Eastern cream cheese (very dry), grate fine; take 1 cup of milk and let get hot and put in the cheese; add 3 eggs well beaten; then add seasoning of salt, red pepper and white mustard; set aside to cool. When sandwiches are wanted spread between bread and toast in oven.—Mrs. F. C.

CHEESE SANDWICH.

Rub to a paste ¼ pound of soft American cheese, adding gradually ¼ cup of thick cream. Season with ½ teaspoon of salt, a saltspoon of white pepper, a dash of red pepper, and ½ teaspoon of Worcestershire sauce. Mix and spread on thin slices of unbuttered bread.

STRAWBERRY SANDWICHES.

Half cup of strawberries, 3 tablespoons pulverized sugar, 1 tablespoon butter, ½ teaspoon vanilla. Work butter to a cream. Add sugar, beating well. Add strawberries last and beat smooth. —B.

CORONA SANDWICH.

Use rye bread; mash smooth a Petaluma cheese; stir into it contents of a 10 cent bottle of stuffed olives chopped fine. Season with cayenne and moisten with cream until consistency to spread.—C. C. C. B.

CHEESE AND HORSERADISH SANDWICH.

Mix 2 cream cheeses with a fork and moisten with 1 pint cream, whipped; add 3 tablespoons horseradish, freed as much as possible from the liquor; a dash of cayenne, and spread between white bread cut very thin.—C. C.

SANDWICH PASTE.

Fifteen cents' worth of boiled ham, 1 hard boiled egg, 1 German pickle, 1 bottle stuffed olives, 3 green onions, ½ Heinze's mustard, dash red pepper; chop very fine.

ADDITIONAL RECIPES

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Pies and Pastry

Some one has said that there is nothing an American housekeeper can't make into a pie and when you look over the list of articles she has used in this way you will believe the statement.

PIE CRUST.

One coffee cup of flour, 1 scant teaspoon salt sifted. To this rub in lightly with fingers 1 large tablespoon lard. After thoroughly mixed, add 3 tablespoons cold water, and handle as little as possible.—Mrs. W. S.

PIE CRUST.

Three cups flour, 1 cup best lard; rub together with fingers until flour is all absorbed; add ⅓ cup water in which is dissolved 1 tablespoon salt; add ¼ cup more flour; do not handle more than necessary. Better when several days old.—A. F. S.

FAMILY PIE CRUST.

One and a half cups flour before sifting, scant ½ cup cottolene, pinch of baking powder, pinch of salt, 3 tablespoons cold water.—L. K.

MERINGUE FOR LEMON PIE.

Whites of 2 eggs, beaten well, and add what gelatine will stay on the point of a case knife; 2 tablespoons sugar and spread on pie when nearly done, and brown slowly. Will not fall.—C. A. S.

ENGLISH PUFF PASTE.

To 1 cup of sifted flour add salt to taste and nearly half a cup of water. Mix with a spoon until the dough leaves the bowl. Roll out thin and spread all over with lard, then sift flour over the lard. Fold twice, roll out, spread with lard, sift with flour. Do this 3 times. This will make 3 pie crusts, or can be made into pattie crusts and filled with creamed oysters, mushrooms, chicken or jelly.

LEMON PIE.

Two cups sugar, 1 cup butter, 3 cups hot water, yolks 4 eggs, and white of 1 egg, juice and rind grated of 3 lemons, 2 heaping tablespoons corn starch. When baked, heat remaining 3 whites

of eggs with 1 tablespoon sugar and spread on top. Set in the oven until browned. Makes 2 big pies or 3 small ones.—S. D.

LEMON PIE.

Filling for lemon pie: ½ cup sugar, yolks of 3 eggs, juice of one lemon (if lemons are small use 1½), butter size of a walnut, ½ cup cream, pinch of salt, 2 rounded tablespoons of flour, rubbed smooth with a little water. Put in double boiler and let boil until thick. Beat into this mixture the well beaten white of 1 egg. Bake crust first and fill with the above mixture. Cover with well beaten whites of 2 eggs and 2 level teaspoons sugar. Set in oven and let brown.—M. S.

ORANGE PIE.

One cup sugar creamed with 2 tablespoons butter. Beat 5 eggs light and add slowly to butter and eggs, then add juice of 2 oranges and grated rind of 1 orange; then add ½ pint of whipped cream. Bake in moderate oven.—Mrs. W. S.

SOUR CREAM PIE.

One cup of sour cream, 1 cup chopped raisins, 1 cup sugar, yolks of 4 eggs, ½ teaspoon ground cloves. Line pie plate with pastry, fill with mixture and bake. Cover with meringue made of the 4 whites of eggs.—Mrs. T. B. R.

BANANA PIE.

Three bananas sliced, little sugar, 1 tablespoon cream, 10 cents whipped cream.—L. K.

DATE PIE.

Two cups stoned dates, 1 lemon, flour, 3 tablespoons sugar, 2 tablespoons milk, butter. Stone the dates, cut them into bits, and put with them the juice and the grated rind of a lemon, the sugar and milk—just enough to soften the dates. Fill a lower crust with this, sprinkle very lightly with flour, put bits of butter here and there, lay on an upper crust and bake.—B.

MOCK CHERRY PIE.
(Made With Cranberries.)

One tablespoon cornstarch with ¼ of a cup of cold water; add to 1 cup of boiling water, and let boil five minutes. Cut 2 cups of cranberries in halves crosswise; cover with cold water, and let stand 1 hour (when all the seeds will be drawn out), then remove from the water. Add the cranberries, ½ cupful of raisins seeded and chopped, 1 cup sugar.—B. C. C.

SWEET POTATO PIE.

Two and a half pints of well cooked potatoes, mashed; 2 pints sugar, 4 eggs, whites and yolks beaten separately; 1 pint sweet milk, lump of good butter, cinnamon to taste, and a little ginger.

BUTTER-SCOTCH PIE.

Two cups brown sugar, 2 tablespoons butter, 2 cups milk, 3 eggs, 2 tablespoons flour, 1 tablespoon vanilla, 1 tablespoon powdered sugar. Cream the brown sugar with the butter. Add to them the yolks of the eggs beaten very light, and the flour rubbed smooth with a little milk. Put to this enough milk to make 2 full cups. Heat the milk, sugar and butter together with the flour, stirring constantly in a double boiler until the mixture is smooth; then whip in the egg yolks. When the whole thickens, take from the fire, flavor with the vanilla, turn into a crust which has been previously baked, cover with a meringue of the whites of the eggs beaten stiff with the powdered sugar, and brown lightly in the oven.—Z.

JELLY PIE.

Three tablespoons jelly (acid jelly is best), yolks 3 eggs, 1 tablespoon butter, 3 tablespoons sugar. Mix well. Put into lined pie pan. When cooked to a jelly, take out of oven and spread with meringue of 3 egg whites and brown. For 1 pie.—B. C. C.

PUMPKIN PIE—3 Pies.

Two heaping cups sifted pumpkin, 1 quart rich milk, 4 eggs, 3 teacups sugar, 1 tablespoon each of ginger, cinnamon and salt. Then place in oven and put little pieces of butter on top.—L. K.

PUMPKIN PIE.

One pint strained pumpkin, 1 pint milk (half cream is better), 6 eggs, 1 cup brown sugar, 2 tablespoons brandy, ¼ teaspoon cinnamon, pinch of ginger, 3 tablespoons melted butter. Bake in slow oven.—Mrs. M. S.

RAISIN PIE—Delicious.

Two cups seeded raisins chopped fine. Put on stove with a small amount of water and cook slowly until tender. 1 cup sour cream, yolks of 3 eggs, 1 cup sugar, pinch of salt, pinch of cloves, ½ teaspoon of cinnamon, ginger, and nutmeg. Add raisins. Bake with one crust. Use whites of eggs for meringue, or whipped cream may be substituted.—A.

BANBURY TURNOVERS.

One cup of raisins, 1 cracker, 1 cup sugar, 1 lemon and grated rind, 1 egg. Stone and cut raisins into small pieces; add sugar, egg lightly beaten, cracker finely rolled and lemon juice. Roll a pastry ⅛-inch thick and cut into 4-inch squares. Place 2 teaspoons mixture on each piece, moisten edges with cold water. Fold into triangular shapes and press together. Bake 20 minutes in slow oven.—H. S.

CHEESE CAKE.

One slice butter ¾-inch thick, 1 full cup of flour, 3 tablespoons of sugar. Mix like pie dough and moisten with 1 beaten egg. Roll and fix in a spring-form pan or any deep cake tin.—Mrs. F. F. C.

FILLING FOR CHEESE CAKE.

Fifteen cents Dutch (or cottage) cheese, 1 cup of sugar, yolks of 3 eggs, grated rind and juice of 1 large lemon, 2 tablespoons flour (level), 1 good slice of butter, melted; add the beaten whites (stiff) of the eggs last thing. Then sprinkle ¾ cup of chopped English walnuts over the top before placing in the oven. Bake ¾ of an hour slowly.—Mrs. F. F. C.

APRICOT SHORTCAKE.

When strawberries are out of season a delicious shortcake can be made by using canned apricots between layers of the usual "biscuit dough." Serve with the following dressing: ¾ cup maple syrup, 1 tablespoon butter. Boil until it spins a thread. Pour gradually into the stiffly beaten whites of 2 eggs. When cool add ½ cup whipped cream. Flavor with few drops vanilla.

VEGETARIAN MINCE PIE.

Mix 1 pound of seeded raisins, 1 pound of currants, ¼ pound of candied cherries, ½ pound of citron and orange peel, shredded, ¼ pound of blanched almonds, chopped fine; a level teaspoon of cinnamon, 4 tablespoons of sugar, the grated rind of 1, and juice of 2, oranges; 1 cupful of dry cracker crumbs, and a level teaspoon of salt; add sufficient grape juice to moisten. If you are not going to use this at once, do not add the cracker crumbs until baking time.—A. L. B.

FRUIT MINCEMEAT.

One cup chopped apples, 1 cup brown sugar, 1 cup seeded raisins, 1 cup bread crumbs in 1 cup sweet cider, 2 rounding

tablespoons butter, 1 beaten egg, 1 teaspoon each cinnamon and mace, 1 cup cleansed currants, 1 cup chopped walnut meats. Mix all together and add hot water to moisten as ordinary mincemeat. Bake in 2 crusts.—M. E. S.

MINCE MEAT—Extra Fine.

One pound raisins, 1 pound currants, 1 pound beef suet, ½ pound candied orange and citron mixed, 1 pound sugar, 3 pounds apples, 1½ teaspoons mixed spices, 1 tablespoon salt, 1 cup boiled cider, 1 cup nut meats chopped fine, grated rind of 2 lemons.—C. A. S.

MINCE MEAT.

5 pounds of meat, 5 pounds of raisins, 5 pounds of currants, 5 pounds of apples, 2½ pounds suet, 1 pound Brazil nuts and walnuts, ½ pound lemon and orange peel, 2 pounds brown sugar, 2 quarts sweet cider, 1 quart boiled cider, 2 teaspoons of cinnamon, cloves, allspice and nutmeg. Cook meat in water enough to cover. When tender let remain in water until cool. Chop fine. Mix all dry ingredients then all liquids.—Mrs. W. S.

TO GLAZE PASTRY.

Break an egg, separate the yolk from the white. Beat yolk for a short time. When pastry is nearly baked, take it out of oven, brush it over with the beaten yolk, then put back in oven to set glaze.

ADDITIONAL RECIPES

Puddings and Other Desserts.

RAISIN PUFFS.

Two cups flour, 3 teaspoons baking powder, 1 cup water, 2 tablespoons sugar, 1 cup chopped raisins, 2 tablespoons melted butter, 2 eggs, ½ teaspoon cinnamon, a little cloves and nutmeg. Steam ½ hour in buttered cups or 1 hour in mold.

Dressing.—2 cups water, ½ cup sugar, 1 tablespoon butter, a little nutmeg; boil and thicken with a little flour.—Mrs. E. B. G.

CARROT PUDDING—With Butter.

Grate 1 cup of raw potato, add 1 level teaspoon soda, 1 cup grated raw carrot, 1 cup flour, 1 cup brown sugar, ½ cup each of floured raisins and currants, ½ cup melted butter, ½ cup citron, ½ teaspoon cinnamon, ½ teaspoon cloves, ½ teaspoon nutmeg. Steam in mold for 3 hours.—E. H. W.

CARROT PUDDING—With Suet.

One cup grated raw carrots, 1 cup grated raw potato, 2 cups flour thoroughly mixed with 1 teaspoon soda, 1 cup chopped suet, 1 full cup brown sugar, 1 scant cup raisins, 1 teaspoon cinnamon, ½ teaspoon cloves, ½ teaspoon nutmeg, ½ cup citron. Steam in closed mold 3 hours. Serve with whipped cream or foam sauce.—E. H. W.

FRUIT PUDDING.

Three eggs, ½ cup molasses (dark), 3 large apples, chopped fine; 1 cup flour, 1 cup bread crumbs, teaspoon soda, 1 cup raisins. Steam 2 hours. Any good sauce.—M. D. B.

BLACK PUDDING.

Three cups flour, 1 cup molasses, 1 cup milk, 1 cup raisins, butter size of an egg, 2 eggs, 1 teaspoon soda, 1 teaspoon cinnamon, ½ teaspoon cloves, ½ teaspoon ginger. Steam 3 hours. Serve with any good pudding sauce.—S. B. J.

STEAMED PUDDING.

Half cup melted butter (scant), ⅔ cup sugar, ½ cup walnuts cut fine, ½ cup raisins, 1 cup flour, 2 cups milk, 1 egg, ½ tea-

spoon cinnamon, ½ teaspoon nutmeg, 1 teaspoon salt, 2 teaspoons baking powder. Steam 3 hours, and serve with any kind of sauce or whipped cream.—M. E. S.

PLUM PUDDING—English.

One pound raisins, 1 pound currants, 1 pound suet, 1 pound flour, 1 pound bread crumbs grated, 1 pound potatoes, 1 pound figs, 1 teaspoon soda, ½ pound nuts, 1 cup molasses, ½ cup orange, lemon, citron peel; 3 teaspoons nutmeg, 1 teaspoon each of spices, 3 eggs. Cook 8 hours, by steaming in pudding molds. —C. L. S.

ENGLISH PLUM PUDDING.

One pint bread crumbs, 1 cup brown sugar, 1 cup syrup, 1 cup milk, 1 cup raisins, 1 cup currants, ½ cup citron, ½ cup of brandy, 3 tablespoons suet, 4 tablespoons flour, 4 eggs, 1 tablespoon each cinnamon, mace, nutmeg; ½ teaspoon cloves and allspice. Steam 4 hours. Serve with hard sauce.—Mrs. R. P. B.

THANKSGIVING PUDDING.

Chop 1 cup of raisins and mix with 1 cup of flour. Add 1 cup of brown sugar, 1 cup of chopped suet, ½ teaspoon each of cinnamon, allspice and cloves; the juice and grated rind of 1 lemon, a little finely cut citron and salt to taste. Mix all together and add 1 cup of grated raw carrot and 1 cup of grated raw potato, with a teaspoon of soda dissolved in the latter. Stir well and steam or boil in a mold for 3 hours.

Sauce—Cream together a large tablespoon of butter and a cupful of pulverized sugar. Beat in the yolk of an egg and when creamy stir in the beaten white, mixing all together lightly. Sprinkle with nutmeg.—Mrs. O. M. M.

MOCK PLUM PUDDING.

Four slices of dry bread soaked in cup of water; cup of either raisins, prunes or dry figs; spices; 3 eggs lightly beaten, cup brown sugar, teaspoon baking powder. Boil in bucket for 1¼ hours.

TURKISH WAFERS.

Chop very fine dates, figs and walnuts. Roll in powdered sugar.

OUR FAVORITE PUDDING.

Mix 2 cups bread crumbs, ½ cup butter, ½ cup molasses, 1 egg, ⅔ cup raisins, ½ teaspoon soda dissolved in 1 cup sweet

milk, ½ teaspoon cloves, 1 teaspoon cinnamon, a pinch of mace and salt, ½ cup orange peel and citron mixed, 1 cup walnuts. Boil unceasingly for 3 or 4 hours in boiling water. Cook in 1 pound coffee can well greased. Serve with hard sauce.—Mrs. G. S. W.

STEAMED FIG PUDDING.

Ten soda crackers rolled fine, ½ pound dried figs chopped, 1 cup beef suet chopped fine, 1 cup brown sugar, 2 eggs, ½ teaspoon soda, ½ nutmeg, 2 tablespoons brandy. Steam 4 hours.—M. D. B.

PRUNE PUDDING.

One cup chopped raw prunes, 1 cup graham flour, 1 cup sweet milk, ⅔ cup molasses or syrup, 2 eggs well beaten, 1 heaping teaspoon of soda, ½ teaspoon of cinnamon, cloves, nutmeg. Steam 2 hours.

Sauce.—Butter size of egg, 1 cup of sugar, juice of 1 lemon, 1 egg well beaten, 6 tablespoons boiling water added one at a time. Place in hot water until hot and well mixed. Hard sauce may be used if preferred.—Mrs. C. P. H.

CHOCOLATE PUDDING.

One-quarter cup butter, 1 cup sugar, yolks of 2 eggs, ½ cup milk, 1⅜ cups flour, 3 teaspoons baking powder, whites of 2 eggs, 1⅛ squares Baker's chocolate, ⅛ teaspoon salt, ¼ teaspoon vanilla.

Cream the butter and add ½ the sugar gradually. Beat yolks of eggs until thick and lemon-colored, and add, gradually, remaining sugar. Combine mixtures, and add milk alternately with flour mixed and sifted with baking powder and salt; then add whites of eggs beaten until stiff, melted chocolate and vanilla. Bake in an angel-cake pan; remove from pan; cool; fill the center with whipped cream, sweetened and flavored, and pour around.

Chocolate Sauce.—Boil 1 cup sugar, ½ cup water, and a few grains cream of tartar until of the consistency of a thin syrup. Melt 1½ squares Baker's chocolate and pour on gradually the hot syrup. Cool slightly, and flavor with ¼ teaspoon vanilla.—Mrs. H. T.

ORANGE PUDDING.

Juice of 4 oranges, yolks of 4 beaten eggs, ¾ cup sugar, whites of 4 eggs beaten stiff, 1 cup of cream whipped stiff. Melt 1 tablespoon gelatine in very little hot water and add at the last.—S. B. J.

PLAIN CUSTARD.

Scald 2 cups sweet milk in a double boiler; yolks of 4 eggs beaten light; add to them 3 tablespoons sugar and 1 tablespoon flour. Add this mixture to the milk, cook until it thickens, stirring constantly. Flavor with 1 teaspoon vanilla.—M. X. M.

FANCY CUSTARD.

Prepare custard as given above and put alternate layers of custard and pineapple, chopped nuts or cocoanut, until glass is ¾ filled. Beat whites of eggs stiff, sweeten and place on top of custard. A cherry, chopped nuts or cinnamon or nutmeg may be put upon the meringue or whipped cream.—M. X. M.

STEAMED CUSTARD.

Take a fresh egg and beat it up quite lightly. Mix with it ½ cup of milk. If the custard is liked sweet add a little sugar and extract, or if with the flavor of salt add a pinch of salt. Butter a cup, pour in the mixture and steam in boiling water till set. If over-done it will get curdled.—F. T.

GRAPE WHIP.

Half box gelatin, 1 pint grape juice, ½ cup cold water, ½ cup sugar (or less if the grape juice is very sweet). Cover the gelatin with the cold water and let it soak for ½ hour. Add the sugar and stand the mixture over hot water and stir until dissolved. Pour in the grape juice; put aside until partly jellied, then beat with an ordinary egg whip until the whole mixture is like the white of beaten egg. Turn at once into a mold to harden. Orange may be substituted for the grape juice, and makes a very delicate dessert.

COFFEE PUFF.

One egg beat thoroughly, add ⅔ cup sugar and beat together; 1 tablespoon of corn starch mixed with a little milk and add to the above. Make 1 strong cup of coffee and put in double boiler. When good and hot stir in the above. Let boil until it thickens. When cold add ½ pint of whipped cream; save out enough to serve on top.—F. N. L.

PEACH FLUFF.

Materials—Whites of 2 eggs, 1 cup of peach pulp either fresh or canned, ½ cup sugar, 1 tablespoon lemon juice. Beat

eggs until stiff and dry. Add gradually fruit pulp and sugar and lemon juice. Beat mixture until stiff. Place on ice until ready to serve. Serve with cream or fruit sauce.—K. D. G.

CREAM PUDDING.

Two and a half cups cream, 1 cup sugar, vanilla to taste. Whip cream stiff, add sugar slowly. Dissolve package gelatin in ½ cup water and add to cream. Set on ice or in cool place till stiff.

CORN STARCH PUDDING.

Three eggs, 1 tablespoon butter, 2 tablespoons cornstarch, ¾ cup sugar, 2 cups water, vanilla.

COFFEE CREAM.

One pint strong coffee, 1 cup sugar, 2 eggs, 2 tablespoons cornstarch. Mix the starch and sugar thoroughly and add to boiling coffee. Cook in a double boiler until done, and then pour slowly over the beaten eggs. Serve in ten sherbet glasses with whipped cream.—B. R. P.

CHOCOLATE BLANC MANGE.

Half box gelatine, 1 pint cream or rich milk, 1 cup grated chocolate, 12 tablespoons of sugar. Boil milk, then stir in chocolate. Let come to a boil again, then add sugar and gelatine, and flavor to taste. Put in molds in a cool place.

PINEAPPLE SNOW.

One small can grated pineapple, 1 cup water, 4 dessert spoons cornstarch, juice of 1 lemon, whites of 4 eggs, sugar to taste.

Add pineapple to water in which the cornstarch has been dissolved and boil for 20 minutes. Add juice of 1 lemon and sugar to the beaten whites of eggs, and add to the boiled mixture. Serve cold with cream.—B. R. P.

MARSHMALLOW PUDDING.

One tablespoon Knox's gelatin, 1 cup warm water. Dissolve; then add whites of 2 eggs, not beaten; 1 cup sugar. Beat ½ hour. When thick add ½ can grated pineapple or any chopped fruit or nuts. Pour in wet mold. Serve with cream.—L. C. W.

MARSHMALLOW TRIFLE.

Cut ½ pound marshmallows into small pieces and mix with ½ pint stiffly beaten cream flavored with sherry. Serve in

frappe glasses with 2 or 3 strawberries or candied cherries on top.—A. T. S.

Marshmallows soaked in orange juice over night and served in frappe glasses with whipped cream on top and 2 or 3 strawberries makes a pretty and light dessert.—A. T. S.

PINEAPPLE PUDDING.

One pint cream, 1 cup sugar, 4 eggs, 1 quart can of sliced pineapple. Pour the pineapple juice in a sauce pan, add sugar, put on and boil till a good syrup, then add the eggs which should be thoroughly beaten; cook a few minutes longer, stirring all the time; when done, remove from fire and allow to become cold. Add whipped cream and the finely chopped pineapple. Put the mixture in a mold and pack in ice and rock salt. Allow to freeze about 4 hours.—Mrs. T. B. R.

SNOW PUDDING.

Half box of Knox gelatin in a little cold water. Let it stand 10 minutes, then pour over it a pint of boiling water, 2 cups of sugar, the rind and juice of 2 lemons. Let stand until it begins to stiffen (which will be about 1 or 1½ hours). Then stir into it the whites of 2 eggs beaten to a stiff froth. Beat all together until white and stiff; put into small glasses to mold. When ready to use turn out on dish and serve with soft custard.

SOFT CUSTARD.

Beat the yolks of the 2 eggs; add 3 tablespoons of sugar and a pint of milk. Put on the stove and stir until it thickens. Do not let it boil.—S. D.

PRUNE SOUFFLE.

Whites of 4 eggs, 1 cup sugar, 1 teaspoon cream tartar; beat till very stiff, then add 1 cup cooked prunes, stoned and chopped. Bake very slowly for 1 hour, putting dish in pan of water. Serve with cream, either whipped or plain.

PRUNE WHIP.

One big cup of prunes, stewed, pitted and mashed; whites of 2 eggs well beaten, ¼ teaspoon cream tartar, ¼ cup of sugar, a little vanilla. Mix together and put in oven for about 10 minutes. Serve cold with cream.—Mrs. S. S.

JELLIED PRUNES.

Pick over, wash and soak, ⅓ pound of prunes in 2 cups cold water; cook in same water until soft. Remove prunes, stone and cut in small pieces. To prune water add enough boiling water to make 2 cups. Soak 2½ tablespoons granulated gelatin in ½ cup cold water, dissolve in hot liquid; add 1 cup sugar, ¼ cup lemon juice, then strain; add prunes; mold and chill. Stir twice while cooking to prevent prunes from settling. —L. K.

QUINCE TAPIOCA.

Cook tapioca in water until clear and thick as jelly. Sweeten to taste, and flavor with nutmeg and lemon juice. Then put in a buttered pudding dish, in layers, with chopped preserved quinces. Cover the top with a meringue made of the whites of 2 eggs, whipped stiff with 2 tablespoons of powdered sugar; set it in a slow oven and brown delicately. Serve with the syrup drained from the fruit as a sauce, or with whipped cream.

APPLE CUP.

Put ½ pint milk in a sauce pan over the fire; moisten 3 tablespoons flour with a little cold milk; stir it into the hot milk and stir until smooth and thick. Take from fire and add beaten yolks of 4 eggs. Beat whites of eggs to a stiff froth and stir them in. Have nice sound apples pared and chopped fine. Mix them in the batter; fill into greased custard cups; stand in a pan of boiling water and bake in a moderate oven about 15 or 20 minutes. Serve hot with hard or foam sauce.—Mrs. E. J. McK.

APPLE DUMPLING.

One pint flour, 1 tablespoon lard, 1 teaspoon baking powder, salt, cold water; roll out and put ½ apple in each.—L. K.

AMBER PUDDING.

Cook together 1 pound of pared and cored apples, 3 ounces of butter and the juice and grated rind of a lemon, until tender. Remove from the stove and stir in the beaten yolks of 3 eggs; then bake the mixture in pie crust. When brown spread with a meringue of the whites beaten light with 3 tablespoons sugar, and let this brown.—Mrs. O. M. M.

MINUTE PUDDING.

Scald 2 cups milk in a double boiler; mix 1 cup flour smooth with 1 cup cold milk, 2 beaten eggs, and salt. Add 2 cups boiling water to hot milk. When it boils add the flour and egg mixture; stir and beat for a minute, then cook 10 or 15 minutes. Serve with lemon sauce.—L. K.

COTTAGE PUDDING.

Two heaping cups flour, 2 teaspoons baking powder, ½ teaspoon salt, 1 egg, ¾ cup sugar, 2 tablespoons melted cottolene, 1 cup milk. Bake in moderate oven.—L. K.

SPONGE PUDDING.

Half cup flour, ¼ cup sugar, 1 pint milk, boiled; ¼ cup butter, yolks of 5 eggs, whites of 3 eggs. Mix the sugar and flour, wet with a little cold milk, and stir into the boiling milk. Cook until it thickens and is smooth. Add the butter and when well mixed, stir it into the well-beaten yolks of the eggs. Then add the whites beaten stiff. Bake in cups or in a shallow pan, in a hot oven. Stand the dish in a pan of hot water, while in the oven. Serve with cream sauce. This is fine.—E. C.

DATE PUDDING.

Three eggs beaten separately, ½ cup sugar, pinch of salt, ½ cup of dates (cut up) and dusted with flour; ½ cup English walnuts (chopped), 1 cup bread crumbs, 1 teaspoon of baking powder in the bread crumbs. Bake in buttered dish and place in pan of water for about ½ hour. Serve with whipped cream or any preferred sauce.—Mrs. F. F. C.

FIG PUDDING.

Whites of 8 eggs beaten stiff, 1 cup of sugar, ¼ pound of figs chopped fine, flavor with vanilla. Bake in slow oven 15 or 20 minutes. Eat with whipped cream.—M. D. B.

BAKED INDIAN PUDDING.

Two tablespoons of Indian meal, ½ cup molasses, 1 quart milk, 1 egg, butter ½ the size of an egg, ½ tablespoon ginger, 1 teaspoon salt. Boil 1 pint of the milk, and pour it boiling on the meal, then turn in the molasses, and next the cold milk, butter, ginger, salt, and egg. Bake 1 hour in a moderate oven. Serve with cream.

INDIAN PUDDING.

Two and a half pints of milk, 3 tablespoons corn meal, ⅔ cup molasses. Cook together in sauce pan until quite thick; then add ½ pint cold milk, 1 egg, 1 tablespoon butter, 2 teaspoons salt, ½ teaspoon cinnamon. Bake slowly several hours.

DELICIOUS RICE PUDDING.

Boil 2 tablespoons of rice until done and dry. Then add 1 pint milk, a pinch of salt, a small piece of butter. Put in the range to boil. Beat the yolks of 2 eggs with 4 tablespoons sugar. Pour milk and rice over the egg and sugar while boiling, stirring all the time to keep from curdling. Beat whites of eggs and spread over the top. Put in oven to brown slightly.—E. W. C.

QUEEN OF PUDDINGS.

One pint fine sifted bread crumbs, 1 quart milk, 1 cup sugar, grated rind of 1 lemon, 4 eggs, yolks only; piece of butter size of egg. Bake, but do not allow to become watery. Spread a glass of currant jelly on this and add the well-beaten whites of the eggs mixed with 5 tablespoons sugar and juice of lemon. Place in oven to brown.—H. W. M.

DAINTY DESSERT.

Take cup cakes 2 or 3 days old and hollow them out carefully into little cups. Fill with cut and sweetened strawberries and serve with a spoonful of whipped cream on top.—Mrs. O. M. M.

SNOW SAUCE.

Cream together 2 tablespoons butter, 1 cup of powdered sugar and a whole egg. When smooth add a speck of salt and a teaspoon of vanilla. Just before serving blend carefully with a cup of whipped cream.—B. C. C.

STRAWBERRY CREAM OR SAUCE.

One cup berries mashed; sweeten to taste; beat in whites of 2 eggs. Pour over cakes and serve.—L. K.

A NICE PUDDING SAUCE.

Four tablespoons butter, 3 tablespoons thick cream, 1 cup of powdered sugar, yolks of 3 eggs. Beat all well together, and just before serving, stir in the whites that have been beaten stiff. Flavor to taste.—M. E. S.

FOAM SAUCE.

Into the beaten yolk of 1 egg stir 1 teaspoon of flour mixed with 2 tablespoons sugar. Set the dish into hot water and pour into the mixture 1 cup boiling water, stirring well. Cook for 5 or 10 minutes; then beat into it the white of 1 well-beaten egg. —E. H. W.

RICE CREAM SHAPE—Very Good.

One-half ounce gelatine, 1 cup milk, 1 cup boiled rice, ½ cup cream, whites of 4 eggs; flavor with lemon and a few drops almond. Soak gelatine in a little milk; boil the cup of milk, add the gelatine, rice and sugar. When partly stiff add the cream and whites of eggs separately. Pour into molds and serve with cream or a custard made from the yolks of eggs.

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Cakes.

BAKING CAKE.

The general rule in baking cake is to bake in a rising heat. After the heat has "set" the minute air cells or made them firm, then decrease the heat. If heat be suddenly withdrawn, or very much lowered, a cake, though fully risen, will fall.

DELICATE CAKE.

One cup of butter, 1 cup of milk, 3 cups of sugar, whites of 8 eggs, 4 cups of flour (after sifting), 2 teaspoons yeast powder. Flavor.—Mrs. C. P. H.

COMPANY CAKE.

Sift 2 teaspoons baking powder into 3 cups of sifted flour. Beat 4 eggs; add 2 cups fine sugar; stir gradually into eggs; ½ cup cold water. Add lightly prepared flour. Lastly stir in ½ cup of melted butter. Flavor.—Mrs. C. P. H.

POTATO CAKE.

Mix in following order: 2 cups sugar, 1 cup butter, 4 eggs (whites beaten separately), ½ cup of milk, 1 cup mashed potatoes, 1 scant cup of chocolate, 2 cups of flour, ½ teaspoon of cinnamon, 1 teaspoon of cloves, 1 teaspoon of alspice, 1 cup of chopped walnuts, 1½ teaspoons of baking powder.—S. V. D.

ONE-EGG LAYER OR LOAF CAKE—Delicious.

Two cups flour, 1 cup sugar, use vanilla or lemon flavoring, 2 heaping teaspoons baking powder. Sift all together in bowl. Add 1 cup of sweet milk, 3 tablespoons of melted butter, and drop in the unbeaten egg. Stir all together and bake in 2 layers in well-buttered pans that have been sprinkled with dry flour. This recipe can be used in lots of different ways. By adding 1 cup of seeded raisins, and a little citron makes a delicious loaf cake or cup cakes and different fillings. It is always light and delicious.—J. P. B.

ONE-EGG CAKE.

One heaping tablespoon of butter, melted; 1 cup sugar, yolk of 1 egg, ¾ cup of milk, 1 cup of flour with 1 teaspoon baking

powder, pinch of salt, 2 tablespoons ground chocolate, white of 1 egg beaten stiff lastly.—Mrs. F. F. C.

A RICH, DELICIOUS CAKE—(No Eggs or Milk.)

Cream together ½ cup butter and 1 cup sugar, 1 teaspoon each of cinnamon, nutmeg, allspice and cloves; add 1 cup seeded raisins. Stir a teaspoon of soda into a little warm water; stir it into 1 cup sour apple sauce. Let it foam over the ingredients in the bowl; mix well, then add 2 cups flour. Bake in loaf. (Cook apple sauce without sugar.)

1-2-3-4 CAKE.

One cup butter, 2 sugar, 3 flour, 4 eggs, 1 cup cold water, 3 teaspoons baking powder.—L. K.

SWEET CREAM CAKE.

Break 2 eggs into a cup. Fill the cup up with sweet cream. Pour into mixing bowl. Add 1 cup white sugar. Mix. Add 1 full cup flour sifted with 1 teaspoon baking powder. Flavor.

SOUR CREAM CAKE.

Break 1 egg into a cup, fill the cup with sour cream, thin. Pour into mixing bowl. Add 1 cup sugar; mix. Add 1½ cups flour sifted with a scant ½ teaspoon of soda. Pinch of salt. Flavor.

CAKE—"Lightening," or "Quick."

Dry: One and a half cups flour, ¾ cup sugar, 2 teaspoons baking powder, ½ teaspoon salt. Liquid: One-quarter cup melted butter. Break 2 eggs into cup and fill up with milk. Pour liquid into dry ingredients. Flavor. Beat 2 minutes. Spread batter thicker around edges. Use cool oven.

TAFT CAKE.

One and a half cups sugar, 2 cups flour, 2 level teaspoons soda, 2 level teaspoons cinnamon, ½ teaspoon cloves, 3 tablespoons cornstarch, ½ teaspoon nutmeg. Sift all together. Toss in 1 cup walnuts, 1 cup raisins; stir all together. One and a half cups apple sauce, ½ cup melted butter. Beat well together. Bake 1 hour.—Mrs. R. P. B.

GRANDMOTHER'S CAKE.

Two eggs, ½ cup butter, 1½ cups sugar, 3 cups flour, 1 cup milk, 1 teaspoon cream tartar, ½ soda spice.—Mrs. J. L. W.

SPONGE CUP CAKES.

2 eggs, 1 cup sugar, 4 tablespoons water, 1 cup flour, 1 teaspoon baking powder, 1 teaspoon flavoring.—B. R. P.

SPONGE CAKE.

1 cup sugar, ½ cup milk and warm water, 4 eggs, 1 cup flour, 1 teaspoon baking powder, flavoring. Mix yolks of eggs and sugar to a cream; add water, then flour with baking powder; last whites of eggs beaten to a froth. Bake in rather slow oven—M. D. B.

VELVET SPONGE CAKE.

2 eggs beaten light; beat in 1 cup of powdered sugar, ½ cup flour. Next ½ cup flour sifted with 1 teaspoon baking powder, and lastly ½ (scant) cup of boiling water, very gradually. Bake gradually in buttered tin.—W. S.

CREAM SPICE CAKE.

Two cups brown sugar, 2 cups flour, ½ cup butter, 1 cup sour cream, 3 eggs, 1 teaspoon soda, 2 teaspoons each of cinnamon (scant), cloves and allspice, and a little nutmeg.—Mrs. W. S.

CHINESE NUT CAKE.

One cup butter, 2 cups sugar, 1 teaspoon each cinnamon and nutmeg, ¼ teaspoon allspice, ⅛ teaspoon salt, 1½ cups chopped walnuts, 4 eggs, beaten separately, 3 cups flour with 2 teaspoons baking powder, 1 cup water. Bake 45 minutes for loaf, 15 minutes for layers. Moderate oven.—M. X. M.

BOILED RAISIN CAKE—Fine.

Cover 1½ cups raisins (seeded) with boiling water and let simmer for 20 minutes. Then allow to cool. Sift together 1½ cups flour and 1 teaspoon soda. Cream ¾ cup sugar with ¼ cup of butter. Add to this ½ cup of the raisin water and 1 egg beaten lightly (yolk and white) and a little of the flour. Beat lightly and then add the rest of the flour, together with ½ teaspoon nutmeg, 1 teaspoon cinnamon, and 1 tablespoon grated cocoa or chocolate. Flour raisins and ½ cup English walnuts and add. Beat thoroughly, pour into pan lined with greased paper and bake in moderate oven.—E. C.

ENGLISH SODA CAKE.

Two pounds flour, ½ pound lard, ½ pound butter, 1 pound sugar (light brown), 1½ pounds currants, ¼ pound citron, 2 teaspoons soda, 4 eggs. Mix dry ingredients first; put together with as much milk as will make a medium batter. Bake in very slow oven 2 hours.

TUMBLER CAKE.

One tumbler sugar, 1 tumbler flour (sifted twice), 1 teaspoon baking powder. Break 2 eggs in tumbler; fill glass with milk; add 3 tablespoons melted butter; mix all together and flavor with vanilla.—S. B. J.

HARD TIMES CAKE.

One cup sugar, 1 cup hot water, 1 cup raisins, 2 cups flour, 3 tablespoons shortening, 1 cup chocolate, spices to taste, cinnamon, mace and clove; 2 teaspoons baking powder; nuts if desired. Boil sugar, raisins, shortening 5 minutes. Let cool and bake in layers, with soft filling.—C. W. S.

CHOCOLATE SPICE CAKE.

One-half cup butter, 1 cup sugar, ½ cup milk, 2 eggs, 1½ teaspoons baking powder, 1½ cups flour, to which add ¼ teaspoon clove, ¼ teaspoon nutmeg, ½ teaspoon cinnamon, 4 teaspoons grated chocolate.—L. C. W.

ECONOMICAL SPICE CAKE.

One cup brown sugar, 1 cup water, 2 cups raisins cut fine, ⅓ or ¼ cup shortening (Crisco), 1 teaspoon cinnamon, ½ teaspoon cloves, ¼ teaspoon nutmeg, ½ teaspoon salt. Mix and let boil 3 minutes (stirring). Let cool and add 1 teaspoon soda dissolved in hot water, 2 cups flour unsifted (level), ½ teaspoon baking powder in flour. Bake in moderate oven about 40 minutes.—H. W. M.

SPICE CAKE.

One cup brown sugar, ⅓ cup butter, ½ cup strong coffee, ½ cup chopped raisins, ½ cup chopped walnuts, 1⅔ cups flour, sifted before measuring, ½ teaspoon each of cloves, cinnamon and soda, 1 egg. Bake in loaf.—B. R. P.

SPICE CAKE (Delicious).

Three eggs, save the white of one for frosting, 1 full cup of

brown sugar, ¼ cup of white sugar, 1 cup sour cream with soda enough to sweeten, perhaps ½ teaspoon, 3 tablespoons olive oil, 1 teaspoon cinnamon, 1 teaspoon vanilla, ½ nutmeg grated, 1¾ cups of flour, almost 2 cups, 1 teaspoon salt, 1 teaspoon baking powder (heaping). Cook in slow oven.

Frosting—White of 1 egg, well beaten, 1 teaspoon cold water, 1 cup powdered sugar, vanilla.—Mrs. S. S.

SPICE CAKE (Use all the time—very good).

One cup butter, 1 cup sour milk, 2 eggs, 1 teaspoon soda, ½ teaspoon ginger, 2 teaspoons cinnamon, 2 cups sugar, 3 cups flour, 1 cup raisins, ½ teaspoon cloves, 1 teaspoon nutmeg.—L. K.

APPLE SPICED CAKE.

One cup sugar, ⅓ cup butter, 1 cup sour apple sauce (hot), ½ teaspoon cinnamon, ½ teaspoon cloves, ½ teaspoon nutmeg, 1 pinch of salt, 1 cup of raisins, chopped, 1 cup of English walnuts, chopped, 1¾ cups flour with 1 level teaspoon soda mixed in it (no eggs, no milk). Bake in a loaf, slowly.—Mrs. F. F. C.

DRIED APPLE CAKE.

Soak 2 cups dried apples over night. In the morning drain and chop fine; add 1 cup of molasses and let boil slowly on the back of the stove until the molasses has thickened; let cool. Add the following: 1 cup of butter, 1½ cups brown sugar, 3½ cups flour, ½ cup sour milk, 3 eggs, 1 teaspoon soda, pinch of salt, cloves, allspice and cinnamon, teaspoon of each.—M. D. B.

MY SISTER'S BREAD CAKE—Fine.

Piece of dough large enough for a loaf, 1½ cups sugar, ½ cup butter, ¼ cup milk, 3 eggs beaten separately, 1 small teaspoon saleratus, 1 teaspoon cinnamon, ½ teaspoon nutmeg, ½ teaspoon cloves, 1 cup chopped raisins, 1 cup currants. Mix thoroughly together and then knead into loaf well. Add whites of eggs last. Let raise 20 minutes and bake 1 hour, or until cooked.—Mrs. J. M. F.

QUICK COFFEE CAKE.

Two cups flour (sifted), 2 teaspoons baking powder, ½ cup sugar, ½ teaspoon of salt, 1 tablespoon melted butter, 1 egg, sweet milk to make a thin batter. Pour in pan and put ½ cup of sugar and sprinkle cinnamon on top and bake in a moderate oven.—S. E. D.

GINGER CAKE WITHOUT BUTTER OR EGGS.

One cup molasses, 3 tablespoons of melted lard, 1 teaspoon allspice, 1 teaspoon cloves, 2 teaspoons ginger, 1 teaspoon cinnamon, 1 teaspoon salt, 1 cup of boiling water, 1 cup of raisins, enough flour to thicken. Bake in slow oven.—Mrs. F. H. L.

SOFT GINGERBREAD.

Mix in order in which given, 1 cup granulated sugar, 1 cup butter, yolks of 3 eggs, beaten, 1 cup Orleans molasses, 1 cup buttermilk or sour cream with 2 teaspoons soda in milk, 2½ cups flour with 1 teaspoon baking powder, 1 teaspoon lemon, 1 teaspoon ginger, 1 teaspoon allspice, beaten whites of the 3 eggs whipped in with the last of the flour. Bake slowly.—S. D.

FRUIT GINGERBREAD.

One cup sugar, 1 cup New Orleans molasses, 1 slice butter, ½ inch thick (melted), 1 teaspoon cinnamon, 1 teaspoon ginger (scant), 1 teaspoon soda in 1 cup of boiling water, 3 cups of flour, 1 cup chopped raisins, 1 cup chopped walnuts, 2 eggs dropped in whole the last thing. Bake in slow oven.—Mrs. F. F. C.

SOFT (PLAIN) GINGERBREAD.

One-half cup sugar, ½ cup butter or Crisco, 2 eggs beaten separately, 1 cup New Orleans molasses (scant), 1 teaspoon cinnamon, 2 teaspoons ginger (scant), ½ teaspoon allspice, 2 cups flour. Stir well into batter ½ cup sour milk with 1 level teaspoon soda in it. Bake in slow oven.—Mrs. F. F. C.

NOVELTY GINGERBREAD.

Cream together ½ cupful of sugar and ½ cupful of butter. Add ½ cupful of molasses and ½ cupful of hot water in which is dissolved 1 teaspoon of soda. Beat this mixture thoroughly and add 1 beaten egg and 1 teaspoon of ginger. Stir in 1½ cups of flour, beat hard and pour into long, shallow pan. When baked cut across and remove half from the pan. Cover the other half with marshmallows and return to the oven until they are soft and puffy. Then put the other half of the cake on top and press down gently. Serve warm.—Mrs. O. M. M.

GERMAN APPLE CAKE.

Beat the yolks of 2 eggs and add 1½ cups of milk, 1 teaspoon of melted butter, ½ teaspoon of salt and 2 cups of flour sifted with three teaspoons of baking powder. Stir in the beat-

en whites last and pour the batter into a shallow pan. Cover with sliced apples, sprinkle with sugar and cinnamon and bake. —Mrs. O. M. M.

DUTCH PEACH CAKE.

Separate 2 eggs, beat the yolks, add a cup of milk, a tablespoon of melted butter, ¼ teaspoon of salt and 1½ cups flour; beat thoroughly, add 2 level teaspoons of baking powder, beat again, and fold in the well-beaten whites of the eggs. Pour this into a shallow baking pan, cover the top with halves of pared peaches, dust with ½ cup of sugar, and bake in a moderately quick oven a half hour. Serve warm, with milk or cream. This will serve six or eight people. The recipe is easily divided.

A CHILD'S BIRTHDAY CAKE.

For a child's birthday party bake little cakes in gem pans. When ready for icing, make a small hole in the top of each cake and slip in a tiny doll—the penny variety will do. Then ice as desired. The icing will hold the doll in place, and each little girl will be delighted with a dolly cake.—Z.

FRUIT CAKE (EXCELLENT FOR WEDDING CAKE).

Eleven eggs, ¾ pound butter, 3 cups brown sugar, 1 cup New Orleans molasses, ½ cup sour cream, ⅓ cup strong black coffee, 1 cup ground chocolate, 2 pounds raisins, 2 pounds dried currants, ½ pound citron, ½ cup chopped walnuts, ½ cup pressed figs, ½ cup currant or grape jelly, 1 tablespoon of cinnamon, clove, allspice, ¼ teaspoon mace, ½ teaspoon vanilla, as much flour as can be mixed with a spoon, 1 teaspoon baking soda, ½ teaspoon baking powder; cream butter and sugar; add yolks of eggs 1 at a time, unbeaten; beat well; then jelly, chocolate and spices; beat well; then add cream and coffee, then flour and whites of eggs, well beaten. Sift baking powder and soda with flour; last fruit and nuts well floured. Mix well with hands. Bake in very slow oven 3 or 4 hours. Line pan with well greased paper. This cake is best if baked in one large loaf.—A. L. B.

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Layer Cakes.

CREAM CAKE.

One and one-half cups sugar in mixing pan. Cut about ⅜ inch from a square of butter, break into pieces and drop on top of the sugar. Set in the oven for about a minute or until the butter begins to soften. Take out and beat about 2 minutes; whip in beaten yolks of 3 eggs; add a cup of milk and 1½ cups of flour with 2 teaspoons of baking powder. Flavor with 1 teaspoon vanilla. Bake in 3 layers.

Filling—Whip 1 pint of pastry cream, add 2 tablespoons sugar and 1 teaspoon vanilla. Spread between layers and on top with sliced bananas.—S. D.

DATE CAKE.

Five eggs, 1 cup sugar (granulated), 2 heaping tablespoons flour, 1 teaspoon baking powder, 1 pound chopped dates, 1 cup chopped walnuts, little vanilla. Beat yolks and sugar, flour and baking powder sifted together, nuts, dates, vanilla and lastly whites of eggs, well beaten. Bake in moderate oven in two layers. When cold, add whipped cream filling.

DATE CAKE.

Three-quarters cup butter (scant), 1 cup flour, 1 cup sugar, ¼ cup water, 1 cup walnuts, ½ cup dates, 2 eggs, ½ teaspoon soda. Loaf or layer.

Date Filling—White of 1 egg, 1 cup sugar boiled, ½ cup dates.—Mrs. R. P. B.

FIG CAKE.

One-quarter cup butter, 2 eggs, 2 teaspoons baking powder, ⅔ cup of sugar, ¼ cup milk, 1½ cups flour, 2 teaspoons vanilla. Cream butter and sugar, add beaten yolks, then milk, then sift flour with baking powder and add to other ingredients; add vanilla and pour into 2-layer cake tins, and bake in hot oven. Spread with fig filling. Save 3 teaspoons of filling and add to beaten white of 1 egg and ½ cup of powdered sugar. Cover with this frosting.

FIG FILLING.

One-half pound figs, finely chopped, ⅓ cup sugar, ⅓ cup

boiling water, 1 tablespoon lemon juice. Mix ingredients in the order given and cook in double boiler until thick enough to spread. Spread while hot. Figs may be chopped by forcing through meat chopper.—Mrs. H. T.

LEBKUCHEN.

Four eggs, 2 cups brown sugar, ¼ teaspoon cloves, ¼ teaspoon allspice, 1 teaspoon cinnamon, 1 cup chopped blanched almonds, 1 cup chopped citron, 4 tablespoons chocolate, 2 tablesoons molasses, 2 cups flour, 2 teaspoons baking powder. Bake in 2 square tins.

Frosting—One cup granulated sugar, 2 tablespoons chocolate, ¼ teaspoon vanilla with 2 tablespoons water. Boil until it threads. Pour over cakes and spread. Cut in squares when about cool.—A. T. S.

HARLEQUIN CAKE.

Three-fourths cup butter, 2 cups sugar, 1 cup milk, 3 eggs, 2 teaspoons baking powder, 2 cups flour. Cream butter and sugar; add yolks well beaten, then milk, then flour and baking powder; well beaten whites last. Divide this into four parts; have two parts white, one part pink (with fruit coloring), and one chocolate. Spread layers with boiled icing.

Icing.—One cup sugar boiled in 4 tablespoons water. When it ropes from spoon, add to the well beaten white of 1 egg. Beat well and add flavoring.—Mrs. W. S.

SIMPLE LAYER CAKE.

One cup flour, 1 cup sugar, 2 teaspoons baking powder; sift 3 times. Into same measuring cup break 2 eggs, 3 tablespoons of melted butter. Fill cup with milk. Stir into flour; beat together. Flavor.—Mrs. C. P. H.

OLD FASHIONED LAYER CAKE.

Materials—One cup of butter (scant), 2 cups sugar, 4 eggs, 3 cups of flour sifted twice, 1 cup sweet milk, 3 teaspoons baking powder. Way of preparing.—Divide into 3 parts. To the third part add ⅓ cup of molasses and spices, cinnamon, allspice, cloves, mace, ½ teaspoon of each, add a trifle more flour, put together with frosting. Spiced layer in middle.

Frosting.—Whites of 2 eggs; 2 cups of bar sugar; 1 grated lemon and juice.—E. W. C.

LIGHTNING CAKE.

One cup sugar, 1 cup flour, 2 small teaspoons baking powder. Sift together 3 times. (2 eggs, 4 tablespoons melted butter. Put in cup and fill with milk.) Beat all together. Bake either loaf or 2 layers.

Chocolate Icing.—One cup brown sugar, 2 large spoons chocolate, piece of butter size of a walnut. Mix and stir in 2 tablespoons of coffee, hot.

Chocolate Icing.—One and one-half cups sugar, 3 large kitchen spoons of chocolate, water to mix, boiled; slice of butter, thin, makes it stick to cake and not crumble.—Mrs. R. P. B.

LILY CAKE.

One cup butter, 1 cup sugar, ½ cup milk, 1¾ cups flour, 2½ teaspoons baking powder, whites of 3 eggs, ⅓ teaspoon lemon or ⅔ teaspoon of vanilla extract. This will make a nice layer cake if divided into half and frosted with either white or any frosting one may desire.—Mrs. G. S. W.

POTATO FLOUR CAKE.

Four eggs, 1 cup sugar, ½ cup potato flour, 1 teaspoon baking powder, ½ teaspoon salt. flavoring. Beat yolks thoroughly; add sugar little at a time. Beat whites very stiff and add to yolks and sugar, then add flour and baking powder. Bake in slow oven about 30 minutes. Nice made as layer cake and filled with whipped cream.

APPLE CREAM CAKE.

One-half cup sugar, ½ cup milk, 1 egg, ⅓ cup melted butter, 1 teaspoon lemon extract, 1½ teaspoons baking powder, enough flour to make a smooth batter (not a stiff cake batter). Mix well and bake in 3 layers. Filling between layers and on top.—Grate 1 large apple, add 1 cup sugar, the beaten white of 1 egg, 1 teaspoon flavoring. Beat all together with an egg beater until light and creamy. This is fine with strawberries instead of apple.—S. E. D.

CREAM BANANA CAKE.

Cream a scant ½ cup of butter, add gradually 1 cup sugar and beat until light and creamy. 2 cups flour, 2 teaspoons baking powder; add to first mixture alternately with ½ cup milk; then add beaten whites of 4 eggs; flavor with ½ teaspoon almond or vanilla. Beat entire mixture 10 minutes and bake 25 minutes in 2 layers.

Cream for above.—Boil 1 cup sugar and ⅓ cup water until

it strings. Pour slowly on beaten white of 1 egg. Beat until cool. Spread layer on cake then layer of bananas sliced thin, then another layer of cream.—M. X. M.

MOCHA CAKE.

One-half cup butter, 1 cup sugar, 1¾ cups flour, ½ cup cold black coffee, 1 teaspoon baking powder, whites of 3 eggs.

Filling and Icing.—Two cups powdered sugar sifted 5 times, scant ½ cup butter to cream it. When well creamed add 2 tablespoons cold black coffee.—M. X. M.

MOCHA CREAM CAKE.

One and two-thirds cups of sifted flour, 1 cup sugar and 1½ teaspoons baking powder. Sift all together. Break 3 eggs into a bowl and add ½ cup of milk. Pour eggs and milk into the dry ingredients and beat all together with an egg whip. Then add ⅓ of a cup of melted butter and 1 teaspoon of vanilla; bake in 2 large layers.

Filling.—Two tablespoons coffee, 1 cup boiling water. Boil down to ½ cup. One pat unsalted butter beaten to a cream; add gradually 1 cup powdered sugar and beat well. Add 2 tablespoons black coffee and 1 teaspoon vanilla, a little at a time, to prevent curdling. Beat all until very light and creamy and place between the layers.

Frosting.—One and one-half tablespoon black coffee; add powdered sugar to make it thick and spread over top of cake. —Mrs. R. I.

CHOCOLATE MARSHMALLOW CAKE.

One-half cup of butter, 1 cup of sugar, 2 cups of flour, 1½ teaspoons of baking powder, ½ cup of water, and the whites of 4 eggs beaten stiff. When baked in a large shallow pan, cover thickly with marshmallow filling as follows: Cook 1¾ cups of sugar with ½ cup of milk for 10 minutes. Melt ½ pound of marshmallows in a little water and add to the milk and sugar. Beat till thick; flavor with vanilla. When the marshmallow filling has had time to cool on the cake, cover with melted unsweetened chocolate.

PENOCHE CAKE.

Two cups brown sugar, ½ cup of butter, ½ cup of sweet milk, 2 eggs, 3 cups sifted flour, 2 teaspoons of yeast powder, ½ a cup of chocolate filled with ½ a cup of hot water, added last.

Filling.—Two cups of brown sugar, ½ cup of sweet milk, 1 cup of chopped nuts, butter size of an egg. If filling becomes too stiff to spread upon cake add a little milk.

CARAMEL CAKE

One and one-half cups sugar, ½ cup butter, 3 eggs, ¾ cup milk, 2 cups flour, 2 tablespoons baking powder.

Frosting.—Three cups brown sugar, 1 cup white sugar, 1 cup cream, 1 tablespoon butter, 1 teaspoon vanilla. Boil until creamy. Beat well. —Mrs. R. P. B.

BURNT SUGAR CAKE.

One cup of granulated sugar, 1 cup cold water. Boil this without stirring until it becomes dark brown and smokes; then thin it with a scant cup of boiling water. Let this cool before using it.

Layer Cake Part.—One and one-half cups sugar, ½ cup butter, yolks of 2 eggs, 1 cup cold water, ½ teaspoon vanilla, 2 cups flour, 2 teaspoons baking powder. Beat this 5 minutes and add the beaten whites of 2 eggs and 4 teaspoons or more of the burnt sugar.

Iceing.—Add 3 tablespoons of burnt sugar to regular boiled iceing.—Mrs. E. B. G.

LEMON FROSTING CAKE.

Two cups sugar, ½ cup butter, 2 eggs and yolks of 2 more, 1 cup sweet milk, 3 cups flour, 2 teaspoons baking powder.

Frosting—Whites of 2 eggs, 2 cups of fine sugar, 1 grated lemon and juice.—Mrs. G. S. W.

Frosting Without Eggs.

MOCHA ICING.

Put a cup of sweet cream, ⅔ cup of sugar and a level teaspoon of butter in an agate saucepan. As soon as the mixture begins to thread, remove from the stove. Add ¼ of a cup of strong coffee.

BOILED ICING.

One cup of sugar and 2 tablespoons of milk. Boil until it will "hair" on the spoon, taking care not to cook too much. Remove from the fire and stir until it becomes smooth and white.

MAPLE SYRUP ICING.

One cup of maple sugar, ½ cup of milk. Put these into a saucepan and let thicken until a soft, rather thick mass is formed when a spoonful is dropped into cold water. Then add a tablespoon of butter. When partly cold, beat thoroughly, as it becomes smooth by continued beating. Chopped nuts added are excellent.

GRANDMOTHER'S STRAWBERRY SHORTCAKE.

Stem 2 boxes of strawberries. Reserve 1 cup of the nicest berries for the top of the shortcake. Mash the remainder, add ½ cup of sugar, and stir a minute to dissolve the sugar. Sift 1 pint of flour with ½ teaspoon of salt and 2 level teaspoons of baking powder. Rub in 1 tablespoon of butter, and add enough milk just to moisten. Knead quickly, and roll out in the shape of the pan in which it is to be baked. Brush with milk, and bake in a quick oven for 20 minutes. Pull it apart without cutting—you can do this easily with 2 forks. Remove a portion of the crumb from the center, butter both pieces, place the bottom on the serving-dish, pour over the mashed berries, put on the top, garnish it neatly with the whole berries, dust thickly with powdered sugar, and send to the table with a pitcher of cream.

LOVERS' WEDDING CAKE.

Four pounds of flour of love, ½ pound of buttered youth, ½ pound of good looks, ½ pound of sweet temper, ½ pound of self forgetfulness, ½ pound of powdered wits, ½ ounce of dry humor, 2 tablespoons of argument, ½ pint of rippling laughter, ½ wine glass of common sense. Then put the flour of love, good looks and sweet temper into a well furnished house; beat the butter of youth to a cream. Mix together blindness of faults, self-forgetfulness, powdered wits, dry humor, into sweet argument. Then add them to the above. Pour in gently ripling laughter and common sense. Work it together until it is well mixed; then bake it gently forever.—C. S.

ADDITIONAL RECIPES

Cookies and Small Cakes.

COOKIES.

Three-fourths cup of butter, 1½ cups sugar, 3 eggs, 2 teaspoons baking powder, sufficient flour to roll very thin. Flavor with vanilla. Bake slowly.

BOSTON COOKIES.

One cup of butter, 1½ cups of sugar, 2½ cups of flour, 1½ cups raisins (chopped), 3 eggs, pinch of salt, a little nutmeg, cinnamon and cloves, ½ scant teaspoon of soda in a little warm water, ½ teaspoon of baking powder in flour. Spread in a large bread pan about ¾-inch thick and then place English walnuts all over the top. Bake and then cut in squares.—Mrs. F. C.

NUT COOKIES.

One cup butter, 1½ cups sugar, 3 eggs, 1 cup walnut meats slightly broken, ½ teaspoon baking powder, 1 teaspoon lemon extract. Use the least flour possible. Roll thin; sift sugar on top and bake a very light brown.—Mrs. J. L. W.

SOUR CREAM COOKIES.

Two cups sugar, 2 eggs, salt, 1 cup sour cream, 1 teaspoon soda dissolved in cream, 1 cup butter, 1 teaspoon lemon extract, or ½ nutmeg grated. Enough flour to handle.—Mrs. E. J. McK.

MOLASSES NUT CAKES.

One-half a cup of brown sugar and the same quantity of butter creamed; add ½ cup of molasses, a beaten egg, ⅔ of a cup of milk, teaspoon of soda sifted with 2 cups of flour, cup of seeded and chopped raisins, spices to flavor, ¼ cup of cleaned currants and the same quantity of chopped pecans. Fill deep patty pans and bake in hot oven.

OAT MEAL DROP CAKES.

Mix together 2 cups of oat meal, a cup of seeded raisins, a cup of nut meats, and chop all together well. Add ½ cup of softened butter, creamed with 1 cup of sugar; add 3 beaten

eggs, ½ teaspoon of soda in ¼ cup of milk. The grated rind of a lemon or orange with a tablespoon of the juice is also an excellent addition. Two cups of flour. Beat well, and drop from small spoon on buttered tin and bake.

GINGER COOKIES.

Two cups sugar, 1 cup New Orleans molasses, ½ cup butter, ½ cup lard, scant cup boiling water, 2 heaping teaspoons soda, 2 heaping teaspoons ginger. Flour to roll.

HERMITS.

One cup butter, 2 cups sugar, 4 eggs, ½ teaspoon soda, 4 tablespoons sour milk, 2 teaspoons cinnamon, 1 teaspoon cloves, 2 cups seeded raisins, 1 cup chopped nuts, 4 cups flour. Drop from teaspoon on greased tins and bake.—H. S.

ROLLED OATS COOKIES.

One scant tablespoon butter, 1 cup sugar, 2 eggs beaten separate, 2½ full cups rolled oats, 1 teaspoon baking powder, flavor. Bake slowly; small pats.—Mrs. R. P. B.

NUT CRISPS.

One tablespoon melted butter, 1 cup sugar, 2 eggs, beaten separately; 2½ cups rolled oats (dry), 2 teaspoons baking powder, and ½ teaspoon salt mixed with oats; 1 teaspoon vanilla, and about 2 drops almond extract, or a little nutmeg. Drop from teaspoon on large pan. Bake slowly.—L. C. W.

NUT MARGUERITES.

Two eggs, 1 cup brown sugar, ½ cup flour, ¼ teaspoon baking powder, ⅛ teaspoon salt, a little vanilla extract, 1 cup English walnuts chopped. Bake in gem pans in slow oven. This makes 1 dozen.—Mrs. F. F. C.

NUT KISSES.

Whites of 6 eggs, 1 pound sugar, 1 pound chopped hickory (or English walnuts). Beat eggs and sugar until stiff. Add the nuts. Drop from spoon into pans lined with buttered paper. Put into moderate oven until slightly browned.—E. C.

COCOANUT KISSES.

Two whites of eggs (beaten stiff), 1 cup of sugar, 2 cups of shredded cocoanut, 2 tablespoons of flour. Bake in slow oven. Just a little of above mixture on tip of spoon for each one. Do not remove from pan until cold.—Mrs. F. F. C.

MARSHMALLOW KISSES.

Place one marshmallow upon a Barinet cracker and upon it a tiny piece of crystalized ginger. Place in oven until tinged a golden hue. Serve with tea.—M. X. M.

MARSHMALLOW CAKES.

Cream together ½ cup of butter and 2 cups of fine sugar. Add a tea cup of sweet milk, the whites of 5 eggs beaten stiff and 2 cups of flour sifted 4 times. Bake in a large sheet and cut into small squares when cold. Spread with marshmallow filling and decorate with nuts.

NUT BARS.

Mix 1 cup of brown sugar with 1 egg, 1 cup of walnut meats broken into bits, ¼ teaspoon of soda dissolved in a teaspoon of hot water, and 2 large tablespoons of flour. Bake in a thin sheet and cut in bars.

MAPLE GEMS.

Two cups of maple sugar shaved, ½ cup of milk or cream, ¼ cup of soft butter, 2 beaten eggs, 2 teaspoons of baking powder, and sufficient flour to make rather a stiff batter. Bake in hot buttered gem pans and serve hot.

MARGUERITES.

Beat the white of an egg very light and add 1 cup of powdered sugar. Stir in ⅔ of a cup of finely chopped nuts, and spread the mixture on salted crackers. Put in oven until nicely browned.—Mrs. O. M. M.

ORANGE WAFERS.

One-fourth cup butter, ½ cup sugar, 1 egg, 2 tablespoons orange juice and a little grated rind, 1 cup flour, 1 teaspoon baking powder. Roll thin, adding a little more flour if necessary. Sprinkle wafers with sugar and bake in moderate oven. —L. C. W.

GOO GOO EYES.

One and one-half cups brown sugar, 1 cup of butter, 3 eggs, 2½ cups flour, 1½ teaspoons cinnamon, 2 teaspoons baking powder, 1 cup raisins, 1 cup walnuts, 1 teaspoon soda with 2 tablespoons of hot water, ½ teaspoon salt, ½ teaspoon nutmeg. Drop on tin not too thick. Cream the butter and sugar well, and beat eggs very light.—M. E. S.

JIM'S DEW-DROPS.

Cream 1 scant cup of sugar with 1 tablespoon of butter. Add 2 beaten eggs, ¼ cup of milk, 2 cups of flour sifted with 1 teaspoon of baking powder. Flavor and drop by small spoonfuls on a baking pan. When baked, frost and sprinkle with cocoanut.—Mrs. O. M. M.

COCOANUT MACAROONS—Easy to Make.

Whites of 3 eggs beaten light; add 1 cup of sugar, 3 tablespoons of cracker crumbs, rolled fine; 2 cups of cocoanut, shredded; add almond flavoring; drop in teaspoonfuls on well-buttered tins. Bake in slow oven about 15 minutes. Let cool and remove. Makes about 60.—J. P. B.

FRUIT AND NUT COOKIES.

Beat 1½ cups of light brown sugar with 1 cup of butter and lard. Add 2 eggs, beaten; ½ cup molasses, ½ teaspoon each of nutmeg, cinnamon and cloves, ½ cup of sour milk with 2 teaspoons soda, 1 cup of chopped raisins, 1 cup of chopped walnuts. Use flour enough to roll; cut, and bake in a quick oven.

MACARONI CROQUETTES.

Break into small pieces 6 ounces of macaroni; throw this into boiling water and boil rapidly 20 minutes. When done drain in a colander and throw into cold water to blanch for 15 minutes. Put ½ pint of milk into a double boiler; rub together 1 tablespoon butter, and 4 even tablespoons of flour; stir into hot milk, stirring continually until a thick paste is formed. Then add the yolks of 2 eggs. Cook a moment longer. Take from the fire; add 2 tablespoons grated cheese, and seasoning of salt and pepper. Drain and shake the macaroni; cut it into fine pieces; stir these into the mixture and turn out to cool. When cold form into croquettes, dip first into egg and then into fine bread crumbs and fry in deep smoking hot fat. This quantity will make 18 good sized croquettes.—Mrs. E. J. McK.

RICH CRUELLS.

One cup of sugar, 3 tablespoons of butter, 4 eggs, 1 gill of milk, ½ teaspoon of salt, ½ teaspoon of nutmeg, 2 teaspoons of baking powder, 1 quart of flour, the grated rind of 1 lemon. Mix baking powder, salt, nutmeg, with flour, and put through a sieve; then rub in the butter. Beat the eggs, add sugar, lemon rind and milk. Pour the liquid on the dry ingredients, adding enough flour to make a soft dough. Cut and fry in hot fat. When cool roll in powdered sugar.

DOUGHNUTS—Fine.

One cup sugar, 2 tablespoons lard, 1 cup sweet milk, 2 teaspoons baking powder, 1 egg. Mix with as little flour as will roll well.—L. K.

DOUGHNUTS.

One cup sugar, 1 cup milk, 1 teaspoon nutmeg, 1 teaspoon salt, 2 tablespoons shortening (same as frying fat), 3 eggs, 2 teaspoons baking powder, flour enough to roll out.—Mrs. F. S. McC.

ADDITIONAL RECIPES

Ices and Cold Desserts.

THREE OF A KIND.

Boil 3 cups of water and 3 cups of sugar for 3 minutes. Add the juice of 3 oranges and 3 lemons and the mashed and sifted pulp of 3 bananas. When perfectly cold add the beaten white of an egg and freeze.—Mrs. O. M. M.

MARSHMALLOW FLUFF.

Use 1 pound marshmallows, ½ pound English walnuts, whites of 2 eggs, 1 pint double cream; whip cream to stiff froth; fold in egg whites well beaten; cut marshmallows in small pieces and add with nuts. Bananas or berries may also be used. Sweeten to taste. Serve in tall glasses.—L. K.

STRAWBERRY SHERBET.

Two boxes fresh berries crushed fine, 1 pint sugar, 1½ pints water. Boil water and sugar together for 20 minutes; add the juice of 2 lemons. Mix everything together and freeze.

For orange sherbet take the juice of 1 dozen oranges and make like the above. Strain before freezing.—Mrs. S. J. S.

ICE CREAM.

Two cups milk, 1 cup sugar, 3 eggs, yolks only; heat these ingredients and when cool add 1 pint rich cream, whites of 3 eggs beaten very light. Flavor and freeze.—L. C. W.

CAFE FRAPPE—For One Person.

One egg, 1 tablespoon sugar, 4 very full tablespoons cream, 1 or 2 tablespoons essence of Turkish coffee. For 6 people—One pint cream. Mix sugar and yolk of egg together well. Put in farina kettle having the water boiling. Stir constantly until it thickens. Let it cool, not cold. Whip the cream; add the white of egg beaten stiff. Then pour the yolk and sugar onto the beaten cream and white of egg. Add coffee essence. Put in jelly glasses and cover tightly with the metal tops. Stand in a pan full of ice and salt. Let them stand 3 or 4 hours and then turn out and serve.

RASPBERRY MOUSSE.

Three cups heavy cream, whipped; 1½ cups crushed raspberries, ½ cup powdered sugar. Time to make.—Preparation, 15 minutes; freezing, 3 hours. Add the sugar and the berries to the cream; which has been whipped until stiff. Mix carefully, and pour into a mold. Cover and bind the seam with a strip of muslin or cheese cloth which has been dipped into melted fat or paraffin. Pack in a tub of crushed ice and salt—allowing about 1 cup of salt to every 3 cups of ice—and let stand for about 3 hours. When properly frozen, this should be solid on the outside, but creamy in the center. This dessert is easily made, wholesome and nice enough for any dinner, no matter how formal. Other mousses may be made in the same way by simply changing the fruit or flavor used.—B.

MAPLE MOUSSE.

One pint thick cream, whipped; then stir in 1 cup maple syrup, 1 cup walnuts chopped fine, 1 box marshmallows (10c size), cut in small pieces; 12 maraschino cherries chopped. Pack in car or mold and bury in salt and ice for 4 hours (half salt and half ice). This makes nearly 2 quarts and will serve 14 easily.—Mrs. G. S. W.

STRAWBERRY CHARLOTTE.

Mash 1 box of prime berries through a colander, add ⅔ of a cup of powdered sugar, and stir until it dissolves. Soak ½ box of granulated gelatin in a ½ cup of cold water for 30 minutes, then melt it over hot water. Add the strawberry juice, and stir continually until the mixture begins to thicken, then fold in a pint of whipped cream. Pour into a mold, and stand on ice to harden. Serve plain.

FROZEN PUDDING WITH STRAWBERRY COMPOTE

Beat the yolks of 3 eggs; boil ½ pound of sugar and a pint of water for 5 minutes; add the yolks, and beat over the fire for 1 minute. Stand the saucepan in a pan of ice-water, and beat until cold. Add ¼ of a pound of chopped candied cherries, freeze until hard, then work in 1 pint of cream, whipped. Cover and repack for 1 or 2 hours.

FROZEN PUDDING.

One quart cream whipped stiff. Divide in 3 parts; leave one white, color one pink with tablet that comes with gelatin package; add chocolate to one; sweeten to taste; flavor with vanilla; roll fine 1 pound of stale macaroons, take 5 pound lard pail wet in cold water, put white cream in bottom, sprinkle a layer of

macaroons, then chocolate cream, layer of macaroons, then pink cream. Pack in ice cream freezer, and let it stand 5 hours. Remove from pail by placing it in warm water a second. Serve with sponge cake. Pretty, easy to make, and delicious —A. L. B.

FROZEN PUDDING.

Boil 1 can of sliced pineapple cut very thin, and 1 cup of sugar, 5 minutes. Remove from fire and add 4 eggs well beaten. When cold add 1 pint of whipped coffee cream. Pack in ice and let freeze 3 or 4 hours.—Mrs. E. B. G.

RUBY SAUCE.

Boil 1 cup of sugar, ½ cup of water, and a tablespoon of lemon juice to a thread. Take from the fire, and add ½ pint of strawberry juice or strawberry jelly. Use very cold.

STUFFED APPLES.

Hollow out cores of good baking apples, stuff with mixture of chopped dates, nuts and figs and then bake them. Serve with whipped cream and a big cherry on top of each. These make a most delicious dessert served with lady fingers.

FRIED BANANAS.

Slice bananas and put on platter; sprinkle with brown sugar and dots of butter. Put in oven and brown. Take from oven and squeeze ½ lemon over them. Pour on 3 tablespoons of caramel sauce, then put back in oven and bake from 10 to 15 minutes.

BAKED BANANAS.

Put in oven and bake the same as potatoes. Cut a slit in top and open. Serve in skins. Nice for breakfast.—A. B.

BAKED PEACHES.

Pare 6 nice peaches and push out the stones, keeping the peaches whole. Stand them in a granite or china baking-dish; fill the core spaces with chopped nuts; put ½ cup of water in the dish, dust with 4 tablespoons of sugar, and bake in a quick oven for 20 minutes, until the peaches are soft, but whole.

ADDITIONAL RECIPES

Punch, Etc.

FRUIT PUNCH—For 25 Persons.

Four cups sugar, 8 cups water, 2 quarts Apollinaris water, 1 pineapple shredded, 1 cup fruit juice (any kind), 1 box strawberries hulled and cut in pieces, 4 bananas cut in slices, juice of 6 oranges, juice of 3 lemons. Boil sugar and water 5 minutes. Add fruit, ice, Apollinaris and water to make punch right strength. One cup of Maraschino cherries may be added.

GRAPE JUICE.

Pick the grapes from the stems and put them into a clean saucepan with a pint of water to each 2 quarts of grapes; cover and heat slowly to the boiling point. When the mass is boiling hot throughout, turn it into a heavy bag to drain; when cool press out the juice remaining. Turn all the juice together, or keep that expressed by pressure by itself as a second quality of juice. Heat the juice to the boiling point, skim and store in fruit jars as in canning fruit. Sugar may be added to the juice if desired, but it is preferable to omit it.

GRAPE COCKTAIL.

Mix 8 tablespoons of grape juice with 2 tablespoons sugar syrup, 2 tablespoons lemon or 2 tablespoons pineapple juice; add 2 tablespoons seeded grapes. Pour into punch glasses that have been partly filled with cracked ice.

ICED COCOA.

Put 2 heaping teaspoons of cocoa into a double boiler, add gradually ½ pint of boiling water; cook and stir 5 minutes, add ½ pint of milk, beat thoroughly, take from the fire, and stand aside to cool. At serving time fill the glasses ⅓ full of finely chopped ice, add a teaspoon of powdered sugar, fill the glass ⅔ full of the cocoa, and fill the remaining ⅓ with whipped cream.—A. L. B.

TEMPERANCE PUNCH.

One gallon water, 4 cups Karo (crystal white), 1 dozen lemons, ½ dozen oranges, 1 can pineapple. Cut pineapple into

dice and pour syrup made from water, Karo and fruit juice over it. Fill bowl about ½ full of cracked ice, and add punch.—K. K. B.

CURRANT PUNCH—For 25.

Four cups currant juice, 4 cups sugar, 12 cups water, 6 lemons (juice), 6 oranges (juice), 2 cups tea. Boil sugar and water 5 minutes, add tea, fruit juice, lemons and oranges and a large piece of ice.

CURRANT PUNCH.

Whip to a froth a tumbler of currant jelly, adding 1 pint of boiling water; add ½ cup of sugar and the juice of 1 lemon; put aside to cool. At serving time, add a quart of plain cold water, apollinaris, or other sparkling water.—A. L. B.

STRAWBERRY COCKTAILS.

Slice large fine berries, cover them with orange juice, and stand on ice. Serve in stem-glass ice cream dishes, punch cups, or baskets made from the orange skins. Add a teaspoon of powdered sugar and a tablespoon of shaved ice to each portion. Serve with them a teaspoon and a berry fork.—B.

MINT PUNCH.

From 12 stalks of mint, strip off the leaves, chop them very fine, and rub them to a paste, adding gradually 1 pint of cold water; add a pound of sugar; boil 5 minutes, and strain through a cheese cloth. When cold add the juice of 6 lemons. At serving time turn this mixture into the punch bowl over a block of ice, throw in a few mint leaves and add sufficient apollinaris to make a palatable drink.—A. L. B.

MINT PUNCH, FROZEN.

Strip the leaves from 2 dozen good stalks of mint, chop the leaves fine, and rub them to a pulp with ½ pound of sugar; add 1 quart of water; bring to a boil, boil for 5 minutes; cool, and add three drops of vegetable green coloring and the juice of 2 lemons; strain, and when cold freeze, turning slowly all the while. This will serve 8 persons.

FROZEN PUNCH—To Serve With Turkey.

(This will make 3 quarts.)

Boil 3 cups of white sugar and 1½ pints of water together for 3 minutes. Remove from stove and add juice of 3 oranges and 3 lemons and juice of 1 bottle of maraschino cherries (25c),

and 1 envelope of pink powder that comes with Knox's gelatin. (Dissolve powder in hot water.) When mixture has cooled, freeze. When nearly frozen add white of 1 egg which has been beaten with 1 teaspoon of sugar. Serve with turkey course, in sherbet cups, and put 2 cherries on top of each glass. Fine.—Mrs. I. P. D.

AMBROSIA.

One pint sweet cream beaten stiff and flavored. Cut in ½-inch squares pineapple, bananas, oranges and marshmallows. Add cream and serve in sherbet glasses with cherry on top.—M. X. M.

ADDITIONAL RECIPES

Candy.

FONDANT.

Four cups of granulated sugar, 1½ cups of cold water, ¼ teaspoon of cream of tartar, or 3 drops of acetic acid. Stir the sugar and water in a saucepan, set on the back part of the range, until the sugar is melted, then draw the saucepan to a hotter part of the range, and stir until the boiling point is reached; add the cream of tartar or acid and, with the hand or a cloth wet repeatedly in cold water, wash down the sides of the saucepan, to remove any grains of sugar that have been thrown there. Cover the saucepan and let boil rapidly 3 or 4 minutes. Remove the cover, set in the thermometer— if one is to be used—and let cook very rapidly to 240 degrees F., or the soft ball degree. Wet the hand in cold water and with it dampen a marble slab or a large platter, then without jarring the syrup turn it onto the marble or platter. Do not scrape out the saucepan or allow the last of the syrup to drip from it, as sugary portions will spoil the fondant by making it grainy. When the syrup is cold, with a metal scraper or a wooden spatula, turn the edges of the mass towards the center, and continue turning the edges in until the mass begins to thicken and grow white, then work it up into a ball, scraping all the sugar from the marble onto the mass; knead slightly, then cover closely with a heavy piece of cotton cloth wrung out of cold water. Let the sugar stand for an hour or longer to ripen, then remove the damp cloth and cut the mass into pieces; press these closely into a kitchen bowl, cover with a cloth wrung out of water (this cloth must not touch the fondant) and then with heavy paper. The fondant may be used the next day, but is in better condition after several days, and may be kept almost indefinitely, if the cloth covering be wrung out of cold water and replaced once in five or six days. Fondant may be used, white or delicately colored with vegetable color-pastes or with chocolate, as frosting for small cakes, or eclairs or for making candy "centers," to be coated with chocolate or with some of the same fondant tinted and flavored appropriately.—W. B.

CARAMELS.

Two cups granulated sugar, 1¾ cups Karo, 2 cups cream, 1 cup butter, 1 teaspoon vanilla, 1 cup chopped nuts. Cook sugar, Karo, ½ the cream and butter together. When it boils, stir in

the rest of the cream, but do not allow boiling to cease. Test for a firm ball in cold water. Add vanilla and nut meats. Turn into buttered tin. When nearly cold, cut in cubes and wrap in waxed paper. The boiling sometimes requires nearly an hour, but when carefully made these caramels cannot be excelled.

DIVINITY CANDY.

Two cups white sugar, 1 cup brown sugar, ½ cup corn syrup, ½ cup boiling water, ½ cup walnuts, ½ teaspoon vanilla, pinch of salt. Cook until brittle, then pour half of it over the well beaten whites of 3 eggs. Cook the rest of the syrup 5 or 6 minutes longer and add the nuts just before pouring out into a platter. Don't stir while cooking.

CHOCOLATE CREAMS.

Make the fondant into little cones. Melt the chocolate in a small bowl, set in hot water; when it is liquid beat it with a teaspoon to make it glossy. Cover the cones smoothly with the chocolate, using the fingers, and set on waxed paper to dry.

KLOPPENBERG TAFFY.

One pint water, 3 cups sugar, small piece butter, 1 cup Karo syrup, 1 teaspoon cream tartar. Put sugar, water and cream tartar on to boil and let boil until crispy. Then add syrup and let all boil until brittle when tried in water. Before taking off, add butter and flavoring. Pour into buttered pans till cool enough for pulling—E. C.

DIVINITY CANDY.

Two cups granulated sugar, ½ cup Karo syrup, 1 cup walnut kernels, 1 teaspoon vanilla, whites of 2 eggs. Boil sugar, syrup and water until it becomes a hard ball in cold water. Then pour over the beaten whites, a continual beating going on during the process. Then add nut kernels and vanilla, and beat well. Pour into buttered tins and when cool enough, mark into small blocks.—E. C.

DIVINITY CANDY.

Three and one-half cups sugar, ½ cup of water, ⅔ cup of Karo corn syrup, ¼ teaspoon cream tartar. Cook together and stir continually. Have ready beaten whites of 2 eggs, into which pour the mixture. When done sufficient to thread, add 1½ teaspoons vanilla and a cup of chopped walnuts. Good for cake filling also.—L. G.

TAFFY CANDY.

Mix 2½ cups granulated sugar, 2½ tablespoons vinegar, ⅔ cup cold water. Put on the stove and heat slowly, stirring occasionally until the liquid becomes clear. Remove any grains of sugar from the sides of the pan or the spoon. Then let it come to a boil and do not stir after it begins to boil. When nearly done put in a piece of butter the size of a walnut. Test by dropping into cold water and when hard enough to pull (not brittle), pour out in a buttered platter. Use no spoon and do not let the last of the syrup drip from it as any sugary portions may cause the whole to become grainy. Pour over this a teaspoon of vanilla and sprinkle with a little baking powder. When sufficiently cool, pull until very white; place on bread board and cut into small pieces.—S. D.

FUDGE.

One cup white sugar, 1 cup brown sugar, 1 tablespoon chocolate, 1 cup milk, 1 teaspoon butter. As soon as it begins to boil, add a pinch of salt and a pinch of soda. Let it boil for about 15 minutes. Beat it until it whips or gets stringy. Pour into buttered pans and cut into squares. Add raisins or currants if you wish.—E. C.

PEANUT BRITTLE.

One and one-half cups sugar, ⅔ cup water, ½ cup of glucose (pure corn syrup), 2 level tablespoons butter, ½ pound of raw shelled peanuts, 1 teaspoon vanilla extract, 1 level teaspoon of soda, 1 tablespoon of cold water. Put the sugar, water and glucose over the fire; stir till the sugar is dissolved; wash down the sides of the saucepan with a cloth or the fingers dipped in cold water, cover and let boil 3 or 4 minutes, then uncover and let cook to 275 degrees F., (when a little is cooled and chewed it clings but does not stick to the teeth), add the butter and peanuts and stir constantly until the peanuts are nicely browned (or are of the color of well roasted peanuts). Dissolve the soda in the cold water, add the vanilla and the soda and stir vigorously. When the candy is through foaming, turn it onto a warm and well-oiled marble or platter. As soon as it has cooled a little on the edges, take hold of it at the edge and pull out as thin as possible. Loosen it from the receptacle at the center by running a spatula under it, then turn the whole sheet upside down, and again pull as thin as possible.

MARSHMALLOWS.

Part one.—Eight tablespoons cold water. Dissolve 1 package Knox's sparkling gelatin and the color tablet.

Part two.—Four cups granulated sugar. Sixteen tablespoons water. Boil together 1 minute. Pour part one into part two, add 1 teaspoon vanilla, and beat without stopping until it is stiff. Pour into shallow pan, cut in squares, and dip into powdered sugar.—Mrs. H. N. B.

CHOCOLATE POP CORN BALLS.

One and one-half cups sugar, ⅓ cup glucose, ⅔ cup water, ⅓ cup molasses, 3 tablespoons butter, 3 squares of Baker's Premium No. 1 chocolate, 1 teaspoon of vanilla extract, about 4 quarts of popped corn, well salted. Set the sugar glucose and water over the fire, stir until the sugar is melted, then wash down the sides of the saucepan, cover and let boil 3 or 4 minutes, then remove the cover and let cook without stirring to the hard ball degree; add the molasses and butter and stir constantly until brittle in cold water; remove from the fire and, as soon as the bubbling ceases, add the chocolate, melted over hot water, and the vanilla; stir, to mix the chocolate evenly through the candy, then pour onto the popped corn, mixing the two together meanwhile. With buttered hands lightly roll the mixture into small balls. Press the mixture together only just enough to hold it in shape. Discard all the hard kernels in the corn. Have the corn warm and in a warm bowl.

SALTED ALMONDS.

Shell and blanch the almonds by pouring boiling water over them and letting them stand until the skins slip off easily. Put 1 cup of olive oil into a frying pan and when boiling hot drop in the almonds. Stir and shake the nuts constantly until they begin to turn light brown. Take them out with a skimmer and scatter on a cloth previously sprinkled with salt. Roll them until sufficiently salted, and if too salty rub in a clean cloth. Peanuts are equally good this way and the oil may be strained and used repeatedly.—Mrs. O. M. M.

ADDITIONAL RECIPES

Gimbal's
Nyftee Mellow
MARSHMALLOWS
CAKES EATING TOASTING
ALL QUALITY
10c Tins
Seven Flavors
Seven Colors

Cracker Dishes.

BREAKFAST RELISH.

Butter crackers; put in pudding dish; chop ham; 1 layer of ham, 2 layers of crackers; season well; cover with milk; bake 20 minutes.—A. L. B.

CHILDREN'S DESSERT.

Six soda crackers, pour over hot water to moisten; ½ cup sugar; flavor with vanilla; let cool; put in punch glasses with whipped cream on top. This dessert is always relished and thought by grown people to be more elaborate than it is.—A. L. B.

MARGUERITES (Cracker).

White of 1 egg, 1 cup sugar (granulated), ½ cup chopped walnuts; beat egg; add sugar and nuts; spread on dainty chips or salteens and brown in hot oven.—A. L. B.

NEW ENGLAND CRACKER PUDDING.

(New Hampshire Favorite)

Six soda crackers, 2 eggs, 1 quart milk, 1 cup sugar, 1 cup raisins; flavor with nutmeg; break crackers in small pieces; soak in the milk 1 hour; beat eggs jut a little; add sugar and raisins; bake in slow oven until you can insert a knife and the pudding will not stick.—A. L. B.

SNACKS.

Six soda crackers; butter; sprinkle thick with sugar and cinnamon; brown in hot oven.—A. L. B.

CHEESE CRACKERS.

Butter soda crackers; either grate cheese or place lumps of cheese; brown in hot oven.—A. L. B.

JAM DELIGHT.

Spread jam on crackers; place in hot oven 5 minutes.—A. L. B.

SARDINE SANDWICHES.

Remove the bones from sardines; pour off the oil; to 1 can of sardines add 1 egg chopped fine, juice of 1 lemon, 6 ripe olives; mix well and spread between small crackers.—A. L. B.

Fireless Cooking.

CREAM CHICKEN STEW.

One 3 pound chicken, 1 cup sweet cream, 1 cup boiling water. Clean and cut up chicken; cook from 2 to 3 hours in caloric in 1 cup boiling water. Remove chickens; add cream to liquor; season with salt, pepper, paprika, and thicken with a little flour. Return chicken to the gravy and cook another hour in caloric.—Mrs. H. K.

JELLIED VEAL.

Put a shank of veal into 1 quart of boiling water and cook in cooker 3 hours, using 1 radiator. When done, remove the bones, season the meat with salt, paprika, and celery salt. Place over a flame, stir with fork, until the water is nearly absorbed. Turn into a dish and when cold cut in slices.—Mrs. H. K.

RARE ROAST BEEF.

Melt a little butter in caloric-kettle, and sear the meat on all sides. Season to taste and remove to caloric, using two radiators sizzling hot. Allow 20 minutes to each pound of meat. After removing the meat, thicken the gravy and boil slightly.—Mrs. H. K.

BAKED BEANS.

One quart white beans, ¾ pound salt pork, 3 tablespoons molasses (N. O.), 2 teaspoons salt, 1 teaspoon mustard. Wash 1 quart of beans; soak them over night. In the morning drain off the water; cover with boiling water; add 1 pinch of soda; cook 1 hour in caloric using 1 radiator. Remove and drain well. Put them in baking pan with salt pork. Put molasses, salt, and mustard in a cup, which fill with cold water. Pour this mixture over the beans. Bake in caloric basket 6 hours, using 2 radiators.—Mrs. H. K.

GREEN PEAS.

Shell; add a very little salted water and cook in caloric ½ hour. One cup full of water is sufficient for 3 pints of shelled peas. Cover with a sauce made of cream or milk and butter slightly thickened with flour.—Mrs. H. K.

ONIONS.

Cover onions with boiling water and allow them to boil 5 minutes. Drain; add fresh hot water and heat to boiling point. Cook in caloric 1 hour. When ready to serve drain and pour cream sauce over them.—Mrs. H. K.

BOILED RICE.

One cup washed rice, 2 cups boiling water, 1 level teaspoon salt. Put boiling water and rice together, remove to caloric and cook 1 hour.—Mrs. H. K.

OLD FASHIONED OATMEAL.

One cup oatmeal, 3½ cups water, 1½ teaspoons salt. Stir the cereal slowly into the water and place in caloric for 5 hours.—Mrs. H. K.

ROLLED WHEAT.

One cup wheat, 2½ cups boiling water, 1 teaspoon salt. Treat like old fashioned oatmeal.—Mrs. H. K.

RICE SOUP WITH TOMATOES.

Six tomatoes, 1 onion, ½ cup rice, 1½ quarts of stock, 2 tablespoons butter. Stew tomatoes with sliced onion in a very little water. Rub through a colander. Heat butter. Add tomatoes and also add the well washed rice. Add the heated stock. Remove to cooker for 1 hour.—Mrs. H. K.

STOCK.

Six pounds beef, 3 quarts water, 6 whole cloves, 6 peppercorns, 1 bay leaf. Cut meat in small pieces, add cold water and spices; heat slowly and remove to cooker, cooking 6 hours, using 1 radiator. When cold remove all fat and strain. The stock will form a jelly and can be kept for days in a cool place. —Mrs. H. K.

Table of Weights and Measures.

One saltspoon equals	quarter teaspoon
Three teaspoons	one tablespoon
Sixteen tablespoons	one cup
Two gills	one cup
One wineglass	half gill
Two tablespoons butter	one ounce
Two tablespoons granulated sugar	one ounce
Four cups sifted pastry flour	one pound
Two cups butter	one pound
Two cups granulated sugar	one pound
Two cups chopped meat	one pound
Two cups rice	one pound
Four cups sifted flour	one pound
Eight ordinary eggs or 10 small eggs	one pound

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Miscellaneous.

TWENTY USES OF THE LEMON.

Few people realize the value of lemons, which can not be overestimated. In cases of fever, sore throat or torpid liver the medicinal qualities are unexcelled.

1. Two or three slices of lemon in a cup of hot, strong tea will cure a nervous headache.

2. A teaspoon of lemon juice in a cup of black coffee will relieve a billious headache.

3. The juice of half a lemon in a cup of hot water on awakening in the morning is an excellent liver corrective and successful substitute for calomel and other alterative drugs.

4. A dash of lemon juice in plain water makes a cleansing tooth wash, not only removing the tartar, but sweetening the breath.

5. A lotion of lemon juice and rose water will remove tan and whiten the skin.

6. Lemon juice with olive oil is far superior to vinegar for salad dressing—equal parts used for blending.

7. Lemon juice and loaf sugar is good for hoarseness.

8. Outward applications of the juice allays irritation caused by insect bites.

9. A refreshing drink is made by adding a freshly beaten egg to lemonade, and

10. The same mixture when frozen makes a delicious ice.

11. If when boiling sago or rice a teaspoon of lemon juice is added the kernels will be whiter and a delicate flavor is added.

12. An old fashioned remedy for croup is lemon juice, honey and alum.

13. We all know the value of lemon juice and salt for removing rust stains from white goods.

14. After the juice is extracted the rind dipped in salt cleanses brass beautifully and conveniently.

15. It also removes unsightly stains from the hands.

16. For flavoring cookery lemon juice is unexcelled.

17. After the pulp is removed the skins make dainty receptacles for serving salads, ices, etc.

18. Tough meat can be made tender by adding a teaspoon of lemon juice to the water in which it is boiled.

19. Slices of lemon garnish fish of all description.

20. Tea is greatly improved by the addition of a slice of lemon, either iced for summer's use or as Russian tea on a cold winter day.

In buying lemons select those having a thin, dry rind. They are cheaper and are much jucier than the fresh, plump ones.—Mrs. J. J. O'C.

TO SHARPEN SCISSORS.

Cut them rapidly on the neck of a small glass bottle, or on a ground glass stopper. It trues the edges and makes them cut like new. Another way is to place the scissors upon an ordinary knife as if in the act of cutting. By drawing the steel along the blades in this manner several times you will sharpen your scissors.

WHEN THE LAYERS SLIDE.

Almost everyone has the experience, when filling and icing a layer cake, of the layers slipping and sliding, thereby causing an unattractive-looking cake when dry. If you will stick two or even three of the skewers used by butchers down through the layers they will hold the cake beautifully in place until set.

REMOVING FRUIT STAINS

from table linen may be much more easily done if the stained part is stretched tight in an embroidery frame placed over a basin and boiling water poured upon it. Taking out fruit stains with boiling water is an old and valuable piece of knowledge, but the use of an embroidery frame to support the article probably will be a new suggestion to most housekeepers.

WASHING WHITE SILK GLOVES.

At night is recommended as a means of keeping them from turning yellow. White silk stockings also should be treated in the same way. Wash both in warm—not hot—suds, using a good soap. Rinse well and hang on a rack to dry. By morning they will be ready to use.

When using bottled blueing, the common tendency to pour in too much can be overcome by tying about four thicknesses of old muslin over the neck of the bottle. This causes the blueing to filter, so that you can put in just the right amount.

ODORLESS GASOLENE CLEANING.

When washing articles in gasolene pour in a few drops of oil of sassafras, about five drops to a quart of gasolene. This will destroy all odor, and the garment washed can be pressed and worn as soon as the gasolene evaporates, thus eliminating the lengthy airing process.

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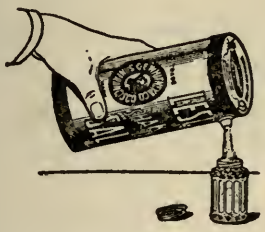

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